

TONIC+ GINGER

Welcome to Tonic + Ginger at The Old Synagogue. Our Asian-inspired menu is designed to be shared. We suggest starting with a selection of bites and grazing dishes, which will arrive as each dish is ready. Feasting dishes and sides will follow, finishing with dessert.

Alternatively, leave the decisions to us and try our popular 'Feed Me' menu, a selection of chef Leigh Power's signature dishes from across the menu, including a dessert platter to finish.

TONIC + GINGER FEED ME | \$62pp

BITES

freshly shucked oyster, red nam jim (each) | \$4
pork and garlic chive dumplings, chilli vinegar (2) | \$7
shiitake mushroom, sticky rice, chinese broccoli dumplings, spicy soy (2) (vg) | \$7
spring onion, chilli and daikon radish cake, chilli jam (2) (vg, gf) | \$8
sesame chicken pot sticker dumplings, sesame caramel (2) | \$8
snapper, lime and chilli wonton, black bean dressing (2) | \$8
crispy beef, house satay, peanut sambal, pickled cucumber (2) (gf) | \$10
wagyu and bamboo dumplings, roast cashew cream (2) | \$9

GRAZING

tempura broccoli, wasabi caramel, tofu curd, nori chilli dust (vg) | \$18
fire cracker cauliflower, bang bang sauce, soft herbs, chilli peanuts (vg, gf) | \$18
roasted sesame and chilli spiced tempura cuttlefish, aioli, lemon (gf) | \$16
salt and pepper spiced silken tofu, lemon, chilli, green onion (vg) | \$14
seared scallop miang, candied pineapple-chilli peanut jam, betel leaf (3) (gf) | \$19
duck and water chestnut san choi bao, iceberg lettuce, bean shoot salad (gf) | \$22
peppered kingfish tataki, shiso wasabi, avocado, crispy garlic chips (gf) | \$21
salt and pepper chicken wings, coconut tamarind hot sauce | \$15
seared shark bay prawn salad, young coconut, betel leaf, red nam jim (gf) | \$24
fresh burrata, roast chilli lime dressing, fried grapes, garlic chips (v, gf) | \$24
sesame ginger beef salad, pickled cucumber, shallot, cresses (gf) | \$21

FEASTING

wok tossed egg noodles, eggplant and shiitake butter, coriander (v) | \$28
mushroom XO medley, roasted cauliflower puree, asian herbs, crisp sambal (vg, gf) | \$29
seared ocean trout, aromatic tom kha, hot and sour salad (gf) | \$34
amok style WA snapper baked in banana leaf, fragrant yellow curry (gf) | \$36
coconut roasted pork belly, bandit sauce, smashed papaya, cherry tomato (gf) | \$34
dry green curry chicken, baby corn, bell pepper, fried egg, crispy shallot (gf) | \$32
sticky rendang curry of boneless beef ribs, green onion, roasted coconut (gf) | \$36
grilled beef scotch, charred bean shoot, house satay, chilli peanuts (gf) | \$42
salad of shredded bbq duck, lychee, watermelon, thai basil, fried shallot (gf) | \$39
shredded brisket, stir fried hor fun noodles, black bean chilli sambal (gf) | \$34

SIDES

steamed jasmine rice (vg, gf) | \$4 (serves 2)
coconut rice (vg, gf) | \$12 (serves 4)
wok tossed asian greens, garlic stem, snake beans (vg, gf) | \$14
green papaya salad, chilli, coriander, tamarind (vgo, gf) | \$10
flakey paratha bread, curry butter (v) | \$12

v = vegetarian | vg = vegan | vgo = vegan opt | gf = gluten free | gfo = gluten free opt
Please advise waitstaff of all allergies or dietary requirements, including coeliac disease.
Public holidays incur a 15% surcharge.