



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.

Can't decide? Leave the decisions to us and try the 'Feed Me' feast, which includes dessert. Please note that when choosing the 'Feed Me', it must be the entire table.

TONIC + GINGER FEED ME | \$78pp

BITES	freshly shucked oyster, japanese ginger vinaigrette, orange, shiso (each) (gf)	5.5
	fried prawn bao, sweet chilli, garlic, sesame (2) (df)	16
	chinese cabbage, garlic, chive & mushroom gyoza, chinkiang vinegar (2) (vg, gf)	11
	crispy pork dumpling, crispy lotus root, black vinegar soy, chilli oil (2)	13
	lamb spare ribs, black olive & wasabi jam, mint, coriander, peanut (2) (gf, df)	14
	vegetable & vermicelli spring roll, peanut hoisin (2) (vg)	11
	pork & prawn sui mai, chilli vinegar, ginger (2)	14
	corn & zucchini cake, yuzu soft cheese, lemon myrtle pearls (v) (2)	16
	abrolhos island half shell scallops, cherry tomato nam jim, cassava crumbs (2) (gf)	18
GRAZING	korean mayak corn ribs, general tao's sauce, crispy herbs (vg, gf)	21
	fire cracker cauliflower, bang bang sauce, soft herbs, chilli peanuts (vg, gf)	22
	chilli salt spiced squid, citrus nouc cham (gf, df)	23
	grilled brussels sprouts, davidson plum, coconut garlic, cashew sambal (vg, gf)	22
	wok tossed pipis, lime butter, garlic, chilli, bonito flakes (gf, dfo)	28
	beef tartare, pear, gochujang, cripsy garlic, papadum (df)	26
	spicy duck larb, aromatic asian herbs, roasted rice, cos lettuce (gf, df)	24
	fried crispy chicken, spicy honey glaze, sesame seeds	20
	kingfish sashimi, yuzu kosho ponzu, tobiko, herbs (gf, df)	26
FEASTING	wok fried rice noodle, egg, kai lan, red cabbage (vgo, gf, df)	29
	add prawns +8	
	hoisin pork ribs, sesame, black vinegar caramel, apple and fennel salad (gf, df)	39
	green curry, snapper, snake bean, snow pea, baby sweet corn, thai basil (gf)	38
	braised beef massaman, confit shallot, potato, peanut, crispy kale (gf, df)	39
	hainanese chicken, bok choy, ginger, spring onion, chilli (gf, df)	36
	charred cabbage, malaysian spice, crispy chickpea, puffed rice, chilli (vg, gf)	32
	ribeye on the bone, pickled asian mushroom, shiitake crumb, smoked oil (gf, dfo)	46
SIDES	roast half duck, fragrant red curry, lychee, sumac, coconut cream (gfo)	44
	steamed jasmine rice (vg, gf) (serves 2)	6
	egg fried rice, spring onion, bean sprout, baby corn (vg, gf)	16
	add pork & prawn +5	
	wok fried seasonal greens, mushroom sauce, garlic (vg, gf)	14
	mango & papaya salad, cucumber, mint, cherry tomato, chilli, coriander (vg, gf)	14
	flakey paratha bread, curry butter (v)	13

Please notify our friendly staff of any and all dietary requirements and allergies.

v = vegetarian, vg = vegan, gf = gluten free, df = dairy free, o = option

Public holidays incur a 15% surcharge.