



Welcome to Tonic + Ginger at The Old Synagogue. Our Asian-inspired menu is designed to be shared. We recommend starting with a selection of bites and grazing dishes, served as they're ready. Feasting dishes and sides will follow, finishing with dessert.

Can't decide? Leave the decisions to us with our 'Feed Me' experience; a generous selection of menu favourites, including dessert. Please note that the 'Feed Me' is a whole-table experience.

TONIC + GINGER FEED ME | \$79pp

BITES	freshly shucked oyster, japanese ginger vinaigrette, orange, shiso (each) (gf)	5.5
	fried prawn bao, sweet chilli, garlic, sesame (2) (df)	18
	chinese cabbage, garlic, chive & mushroom gyoza, chinkiang vinegar (2) (vg, gf, df)	12
	pork wontons, green cabbage, black vinegar soy, chilli oil, spring onion (2)	13
	lamb spare ribs, black olive & wasabi jam, mint, coriander, peanut (2) (gf, df)	15
	vegetable & vermicelli spring roll, chilli vinaigrette (2) (vg, df)	12
	rainbow prawn har gow, truffle soy caramel, chives (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)	19
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
	kung pao & king oyster mushroom medley, smoked cashew cream, rice puff (vg, gf, df)	22
	wok tossed pipis, lime butter, garlic, chilli, bonito flakes (gf, dfo)	28
	beef tartare, pear, gochujang, crispy 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	21
	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
	barramundi green curry, snake bean, snow pea, baby sweet corn, thai basil (gf)	41
	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)	33
	ribeye on the bone, pickled asian mushroom, shiitake crumb, smoked oil (gf, dfo)	48
	roast half duck, fragrant red curry, lychee, sumac, coconut cream (gfo)	45
SIDES	steamed jasmine rice (vg, gf) (serves 2)	8
	egg fried rice, spring onion, bean sprout, baby corn (vg, gf)	18
	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.