

# TONIC

ON CHURN

## *Small Plates*

BEEF & BACON SLIDERS W/ TOMATO RELISH & MELTED CHEDDAR [2] | 17

CHARRED CAJUN SPICED CAULIFLOWER W/ TAHINI LEMON & MINT [VE] [GF] [DF] | 16

CRISPY FRIED PORK BELLY W/ ASIAN PLUM SAUCE | 19

FRIED CHICKEN THIGH W/ SMOKED HONEY & CHIPOTLE MAYO [GF] | 16

FRIED LEMON PEPPER CALAMARI W/ AIOLI [15] [GF] | 16

GRILLED PORK GYOZA DUMPLINGS W/ BLACK VINEGAR [6] | 16

HONEY BAKED CAMEMBERT W/ BAKED HERB LOAF ROLL [V] | 18

ADD WALNUTS | 4

LAMB KOFTAS W/ TZATZIKI [4] | 19

MUSHROOM & SAGE ARANCINI W/ TRUFFLE MAYO [6] [V] | 16

TEMPURA BATTERED VEGAN EGGPLANT TACOS W/ TOMATO ONION SALSA

SLAW & SWEET CHILLI SAUCE [2] [VE] | 18

TEMPURA BATTERED FISH TACOS W/ PINEAPPLE SALSA

SLAW & JALEPENNO SAUCE [2] | 19

VEGAN SAN CHOY BOW [VE] [DF] | 16

## *Accompaniments*

BAKED HERB LOAF ROLL W/ TRIO OF HOUSE DIPS [VE] [DF] | 12

COS, WALNUT, QUINOA & DANISH FETA SALAD W/CITRUS DRESSING [V] [VEO] | 14

MARINATED MIXED WARM OLIVES [GF] [VE] | 13

SHOESTRING FRIES W/ SEA SALT & JAPANESE MAYO [V] [GF] [DF] | 12

STEAMED EDAMAME SAUTEED W/ SEA SALT FLAKES & LEMON [VE] [GF] [DF] | 12

SWEET POTATO WEDGES TOSSED IN SEA SALT & SMOKED PAPRIKA

W/ GARLIC AIOLI [V] [GF] [DF] | 14

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Gluten free [GF] | Vegetarian [V] | Vegan [VE] | Vegan Optional [VEO] Dairy free [DF]

*Please note: gluten free fried items are cooked in a deep fryer that is used for non-gluten free products.*

*One plate per person minimum. 15% Surcharge applies to all food & drinks on public holidays*