

# TONIC

ON CHURN

## *Small Plates*

- BEEF & BACON SLIDERS W/ TOMATO RELISH & MELTED CHEDDAR [2] | 17  
BRAISED PORK BELLY W/ STICKY ASIAN REDUCTION | 22  
CRISPY FISH TACOS W/ PINEAPPLE SALSA, SLAW & LIME MAYO [2] | 19  
CHARRED CAJUN CAULIFLOWER W/ TAHINI LEMON & MINT [VE] [GF] [DF] | 16  
FRIED CHICKEN THIGH W/ SMOKED HONEY & CHIPOTLE MAYO [GF] | 16  
FRIED LEMON PEPPER CALAMARI W/ AIOLI [15] [GF] | 16  
GRILLED HALOUMI & ASPARAGUS W/ MAPLE SYRUP DRIZZLE  
& PINK PEPPER [V] | 19  
GRILLED PORK GYOZA DUMPLINGS W/ BLACK VINEGAR [6] | 16  
MUSHROOM & SAGE ARANCINI W/ TRUFFLED MAYO [6] [V] | 16  
LAMB KOFTAS W/TZATZIKI [4] | 20  
SAUTEED PRAWN CUTLETS W/ HOUSE GARLIC & CHILLI SAMBAL [6] | 20  
SEARED SCALLOPS W/ PONZU, PINK GINGER & FRIED SHALLOT [4] | 20  
VEGAN TEMPURA EGGPLANT TACOS W/ TOMATO, ONION SALSA  
SLAW & SWEET CHILLI SAUCE [2] [V] | 18  
VEGAN SAN CHOY BOW [VE] [DF] | 17

## *Accompaniments*

- BAKED HERB LOAF ROLL W/TRIO OF HOUSE DIPS [V] | 12  
COS, WALNUT, QUINOA & DANISH FETTA W/CITRUS DRESSING [V] [VE NO FETTA] | 14  
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  
WARM MARINATED MIXED OLIVES [GF] [VE] | 13

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

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

One to two plates per person suggested