

TONIC

ON CHIAN

Small Plates

- BEEF & BACON SLIDERS W/ TOMATO RELISH & MELTED CHEESE [2] | 17
BEER BATTERED FISH TACOS W/ PINEAPPLE SALSA SLAW & LIME MAYO [2] | 19
BRAISED PORK BELLY W/ STICKY ASIAN REDUCTION | 24
CURRIED PORK MEATBALLS W/ SPICED PASSATA [4] | 17
FRIED CHICKEN THIGH W/ SMOKED HONEY & CHIPOTLE MAYO [GF] | 17
FRIED SALT & PEPPER CALAMARI W/ WASABI MAYO [GF] | 17
GRILLED PORK GYOZA DUMPLINGS W/ BLACK VINEGAR [6] | 17
PANKO FRIED CAMEMBERT W/ CHILLI PLUM DIPPER [6] | 22
PUMPKIN & MOZZARELLA BALLS W/ ARUGULA MAYO [6] | 18
SAUTEED PRAWN CUTLETS W/ HOUSE GARLIC & CHILLI SAMBAL [GF] [6] | 20
VEGAN SAN CHOY BOW [VE] [DF] | 18
VEGAN TEMPURA EGGPLANT TACOS W/ TOMATO ONION SALSA
SLAW & SWEET CHILLI SAUCE [2] [V] | 18
WARMED GARLIC MUSHROOMS W/ AIOLI & LEMON [V] | 18

Accompaniments

- OVEN BAKED TURKISH BREAD W/HOUSE DIPS [V] | 12
ROASTED BEETROOT W/ SALAD LEAVES PUMPKIN SEEDS & FETA
W/ BALSAMIC DRESSING [V] [GF] [VE & DF OPTIONAL] | 14
SHOESTRING FRIES W/SEA SALT & JAPANESE MAYO [V] [GF] [DF] | 12
STEAMED EDAMAME W/ 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

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

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