

# TONIC

5 Course Sample Menu  
\$110 per person

PLEASE NOTE – Our menu changes regularly to showcase the best of what is available seasonally in our region.  
This menu is provided as an example only  
Wines listed are our suggested accompaniments to match each course – poured by the glass; Full wine list available

**Vichyssoise with Millthorpe Truffle**

*2023 Carillion Blanc de Blanc Sparkling, Orange \$16*

**Baked Salmon with soba noodles and sesame**

*2023 Angullong Pinot Grigio, Orange \$16*

**Duck Breast with pumpkin and black garlic**

*2016 Slow Wine Pinot Noir, Orange \$17*

**Chargrilled Sirloin with dauphinoise and mushroom**

*2020 Rockbare Shiraz, McLaren Vale \$17*

**Jaffa Tart**

*2019 Tamburlaine Noble Riesling, Orange. \$15*