



SET MENUS

YOUR LOGO

FUNCTION DATE

\$105 PP SET MENU

ADD

+ *Sydney rock oysters*^(A) | \$7.5ea

Pani puri, date and tamarind chutney,
aromatic water

Yellowfin tuna tartare, Sol Kadhi,
pickled kohlrabi^(A)

Crispy prawn betel leaf, moilee,
lehsun chutney^(I)

Tandoori chicken, ranch, guindillas

Wombok salad, radicchio, nuoc nam

Meredith ex-dairy goat, salli botti

Barberry pilaf

Butter naan

ADD

+ *Dessert* | \$10pp

TONKA

YOUR LOGO

FUNCTION DATE

\$120 PP SET MENU

ADD

+ *Sydney rock oysters*^(A) | \$7.5ea

Pani puri, date and tamarind chutney,
aromatic water

Bhutte Ka Kees tostada, curry leaf podi,
mango pickle

Crispy prawn betel leaf, moilee,
lehsun chutney^(I)

Tandoori chicken, ranch, guindillas

Charred Brussels sprouts, green chilli jam,
goat's curd

Meredith ex-dairy goat, salli botti

Barberry pilaf

Butter naan

Seasonal mascarpone parfait

TONKA

YOUR LOGO

FUNCTION DATE

\$135 PP SET MENU

Sydney rock oyster, compressed green apple
sambharo, mace^(A)

Pani puri, date and tamarind chutney,
aromatic water

Bhutte Ka Kees tostada, curry leaf podi,
mango pickle

Tandoori ocean trout, wombok salad

Triple cooked potatoes, tamarind raita,
shezwan chutney

Confit duck leg makhani, preserved dates
and walnuts

Black garlic naan

India Gate basmati rice

Seasonal mascarpone parfait

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DIETARY NOTICE FOR ALL SET MENUS:

Dietary requirements are accommodated on a person-by-person basis to meet the needs of individuals within your dining party.

We ask that all dietary requirements are confirmed alongside your set menu and beverage selection with a minimum of 7 days' notice.

Please confirm the dietary requirements for all guests in your dining party as we have a very limited capacity to accommodate surprise complex dietary requirements without prior notice.

PLEASE ENQUIRE WITH OUR [EVENTS TEAM](#) FOR MORE INFORMATION.



BEVERAGE ARRANGEMENTS

NOTICE FOR ALL BEVERAGE ARRANGEMENTS:

All beverage arrangements are subject to change due to ongoing availability.

The beers and wines indicated in the following beverage arrangements are indicative of regionality, appellation, quality and palate.

If specific products are no longer available, our beverage team will suggest an appropriate alternative that is comparative in both price and quality.

Tonka Bar & Restaurant must comply with the responsible service of alcohol act, and we reserve the right to refuse service to anyone who appears intoxicated, to maintain the safety of all guests and staff.

PACKAGES

Beverage packages commence at the time of first drink poured. Packages may be extended at the manager on duty's discretion.

A full selection of non-alcoholic beverages, soft drinks, tea and coffee is available as part of all packages.

TONKA

CLASSIC BEVERAGE PACKAGE

FUNCTION NAME

FUNCTION DATE

3-HOURS - \$75pp | 4-HOURS - \$95pp

BEER

Heaps Normal XPA (>0.5% ABV)

Asahi Extra Dry (3.5% ABV)

Kingfisher Indian Lager (5% ABV)

Mornington Pale Ale (4.7% ABV)

WINE

Babo Prosecco NV

Friuli, Italy

Ocean Eight Pinot Gris 2023

Mornington Peninsula, Victoria

Voyager Estate 'Coastal' Chardonnay 2024

Margaret River, Western Australia

Petronio Pinot Noir 2024

Yarra Valley, Victoria

Spinifex Syrah 2023

Barossa Valleys, South Australia

ADD DRINKS ON ARRIVAL (30mins)

+ Champagne | \$30pp

+ Cocktails | \$25pp

TONKA

PREMIUM BEVERAGE PACKAGE

FUNCTION NAME

FUNCTION DATE

3-HOURS - \$95pp | 4-HOURS - \$120pp

BEER

Heaps Normal XPA (>0.5% ABV)
Asahi Extra Dry (3.5% ABV)
Kingfisher Indian Lager (5% ABV)
Mornington Pale Ale (4.7% ABV)

WINE

House of Arras Blanc de Blancs Brut NV
Multi-regional, Tasmania

Loosen Barry 'Slate Hill' Riesling 2023
Clare Valley, South Australia

Garagiste 'Le Stagiare' Chardonnay 2025
Mornington Peninsula, Victoria

Domaine A 'Stoney Vineyard' Rosé 2024
Coal River, Tasmania

Moorooduc Estate Pinot Noir 2023
Mornington Peninsula, Victoria

Spinifex Syrah 2023
Barossa Valley, South Australia

ADD DRINKS ON ARRIVAL (30mins)

+ Champagne | \$30pp
+ Cocktails | \$25pp

TONKA

CLASSIC PRE-SELECTION

FUNCTION NAME

FUNCTION DATE

ON CONSUMPTION

Soft Drinks, tea, coffee

Optional Mocktail x2

Heaps Normal XPA (>0.5% ABV) \$10

Kingfisher Indian lager (5% ABV) \$12

Mornington Pale Ale (4.7% ABV) \$14

Optional Cocktail x2

Babo Prosecco NV

Friuli, Italy \$80

Ocean Eight Pinot Gris 2023

Mornington Peninsula, Victoria \$90

Voyager Estate 'Coastal' Chardonnay 2024

Margaret River, Western Australia \$90

Petronio Pinot Noir 2024

Yarra Valley, Victoria \$100

Spinifex Syrah 2023

Barossa Valleys, South Australia \$100

ADD

+ Mixed drinks and spirits | on consumption

TONKA

PREMIUM PRE-SELECTION

FUNCTION NAME

FUNCTION DATE

ON CONSUMPTION

Soft Drinks, tea, coffee

Optional Mocktail x2

Heaps Normal XPA (>0.5% ABV) \$10

Kingfisher Indian Lager (5% ABV) \$12

Mornington Pale Ale (4.7% ABV) \$14

Optional Cocktail x2

Forest Marié 'Brut Tradition' Champagne NV
Montagne de Reims, France \$200

Pichot 'Clos Cartaud' Vouvray Sec 2023
Loire Valley, France \$110

Voyager Estate 'Estate' Chardonnay 2023
Margaret River, Western Australia \$140

Will Downie Pinot Noir 2025
Gippsland, Victoria \$145

A. Head 'The Blonde' Shiraz 2022
Barossa Valley, South Australia \$145

ADD

+ Mixed drinks and spirits | on consumption

TONKA

ADDITIONS

Elevate your on-consumption or package arrangement
with these additional beverage options.

COCKTAILS

[PLEASE CHOOSE TWO]

Black Cardamom Manhattan \$25

Rye Whiskey, Averna, black cardamom, bitters

Aviation \$23

Gin, crème de violet, maraschino, lemon

Darjeeling Fizz \$23

Gin, peach, lemon

Sahida Highball \$23

Gin, Aperol, rosemary & cardamom honey, lime & soda

MOCKTAILS

[PLEASE CHOOSE TWO]

Bitter Bramble \$18

Juniper spirit (0%ABV), blackberry,
bitter lemon tonic

Peachy Keen Daiquiri \$18

Cane spirit (0% ABV), peach, white cacao,
chilli, lime

School Night Margarita \$18

Agave spirit (0% ABV), cumin, lime, orange bitters

Assam Peach Ice Tea \$16

Assam, white peach, lemon

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**MINIMUM
SPEND**

SEMI-PRIVATE EVENTS

Semi-private reservations are available seven days a week for both lunch and dinner services.

10-40pax seated

LUNCH 12pm-4pm

JANUARY-DECEMBER

\$150pp

DINNER 6pm-11pm

JANUARY-NOVEMBER

MONDAY-THURSDAY

\$165pp

FRIDAY & SATURDAY

\$220pp

SUNDAY

\$165pp

DECEMBER

MONDAY-THURSDAY

\$185pp

FRIDAY & SATURDAY

\$220pp

SUNDAY

\$175pp

We welcome parties of fewer than 10 guests, however, a minimum space hire fee of ten times the per person minimum spend applies.

Please enquire for more information

Table arrangements vary according to group size. Groups larger than 12 guests will be seated across multiple tables.

A 10% service fee is added to the final bill for all semi-private events. A 15% surcharge is applied to the final bill on all public holidays.

A 20% deposit is required to secure all reservations.

TONKA

PRIVATE EVENTS

We offer exclusive venue hire seven days a week for both lunch and dinner services.

40-70pax seated | 50-110pax standing

LUNCH 12pm-4pm

JANUARY-NOVEMBER

MONDAY-FRIDAY

\$11,000

SATURDAY & SUNDAY

\$12,500

DECEMBER

MONDAY-THURSDAY

\$11,000

FRIDAY

\$12,500

SATURDAY & SUNDAY

\$13,500

DINNER 6pm-11pm

JANUARY-NOVEMBER

MONDAY-THURSDAY

\$13,500

FRIDAY

\$18,500

SATURDAY

\$19,500

SUNDAY

\$15,000

DECEMBER

MONDAY-THURSDAY

\$14,500

FRIDAY

\$19,500

SATURDAY

\$20,000

SUNDAY

\$16,000

There are no venue hire fees. All minimum spends include a built-in 7.5% service fee. A 15% surcharge applies for all public holidays.

A 20% deposit is required to secure all reservations.

TONKA



**IF YOU HAVE ANY QUESTIONS, PLEASE DON'T HESITATE TO
CALL OUR EVENTS TEAM ON (03) 9650 3155**

OR

SEND US AN EMAIL AT EVENTS@CODAANDTONKA.COM.AU