

# All Day Menu

## SMALL PLATES

<b>Tempura Prawns (DF)</b> .....	<b>\$21.50</b>
Served with guacamole and saffron mayo	
<b>Hummus (DF/GFO/V)</b> .....	<b>\$20.50</b>
Beetroot hummus with pickled salad and pita bread	
<b>Pork Belly (DF)</b> .....	<b>\$22.00</b>
Grilled pork belly with pancake, sesame mung beans, and hoisin	
<b>Garlic Bread (GFO)</b> .....	<b>\$16.00</b>
Bread with garlic butter and parsley	
<b>Fried Cauliflower (DF/GFO/V)</b> .....	<b>\$20.50</b>
With tzatziki, almonds, and pomegranate	
<b>Fried Chicken (DF/GF)</b> .....	<b>\$22.50</b>
Fried chicken with Korean sauce and gherkins	
<b>Soup of the Moment (GFO/V)</b> .....	<b>\$19.00</b>
With sourdough and whipped butter	
<b>Smacked Cucumber (DF/GF/V)</b> .....	<b>\$20.50</b>
Smacked cucumber with lemon yoghurt	
<b>Fig Platter for 2 (DFO/GFO)</b> .....	<b>\$65.00</b>
Garlic bread, fried chicken, cucumber, cauliflower, hummus, cheese, and dips	

## FROM THE GRILL

(Served with a choice of sauce and one side)

<b>200g Fillet</b> .....	<b>\$42.00</b>
<b>Lamb Rump</b> .....	<b>\$37.00</b>
<b>Chicken Breast</b> .....	<b>\$38.00</b>
<b>250g Ribeye</b> .....	<b>\$39.00</b>
<b>Pork Chop</b> .....	<b>\$35.00</b>

## SAUCES

Peppercorn Jus (GF)	Garlic Butter (GF)
Mushroom Sauce (GF)	Mint Jelly (GF/DF)
Red Wine Jus (GF/DF)	<b>Extra sauce \$5.00</b>

## SIDES

Duck Fat Potatoes, Garlic, and Chili (DF/GF)
Apple and Fennel Super Slaw (DF/GF/V)
Chunky Fries (DF/GF/V)
Kumara Fries (DF/GF/V)
Paris Mashed Potato (GF/V)
Onion Rings (DF/V)
Zaatar Seasonal Vegetables (DF/GF/V)
Fried Eggs (DF/GF/V)
<b>Extra sides \$9.00</b>

## MAIN COURSES

<b>Risotto (GF/DFO/V)</b> .....	<b>\$26.00</b>
Pea risotto, leek, grape, feta	
<b>Gnocchi (DFO/V)</b> .....	<b>\$30.00</b>
Baked gnocchi, pomodoro sauce, basil pesto, Parmesan	
<b>Beef Ragù (DFO)</b> .....	<b>\$34.00</b>
With pappardelle, parmesan, and truffle oil	
<b>Fish n Chips (DF/GFO)</b> .....	<b>\$32.00</b>
Tempura battered fish, chips, slaw, tartare sauce, and lemon	
<b>Fig Salad (GF/DFO/V)</b> .....	<b>\$32.00</b>
Puffed black rice, red cabbage, mixed leaves, cucumber, feta (Add chicken, pork, salmon, or cauliflower)	
<b>Burger (DF/GFO)</b> .....	<b>\$33.00</b>
Fried chicken on a brioche bun, apple slaw, Korean sauce, gherkin, and chips	
<b>Lamb Shoulder (DF/GF)</b> .....	<b>\$38.00</b>
On baba ghanoush, green beans, zaatar baked courgette with feta	
<b>Akaroa Salmon (DF/GF)</b> .....	<b>\$39.00</b>
With romesco, leek, confit potatoes, and salsa verde	
<b>Pork Belly (DF/GF)</b> .....	<b>\$36.00</b>
With carrot puree, caramelised shallots, and bok choy	
<b>Short Ribs (DF/GF)</b> .....	<b>\$38.00</b>
Beef short ribs with duck fat potatoes, apple slaw, and jus	

## DESSERTS

<b>Citrus Sponge (V)</b> .....	<b>\$16.00</b>
With lemon curd, berries, and white choc crumble	
<b>Dark Chocolate Torte (GF/V)</b> .....	<b>\$16.00</b>
With coffee caramel and popcorn	
<b>Semifreddo (GF/V)</b> .....	<b>\$16.00</b>
White chocolate semifreddo with strawberry puree and pistachio	
<b>Banana Bread (DF/GF/V)</b> .....	<b>\$16.00</b>
With Biscoff and chocolate sauce	
<b>Fig Sundae (DFO/GFO/V)</b> .....	<b>\$16.00</b>
Vanilla bean ice cream, whipped cream, sprinkles, and chocolate or caramel sauce	



**RESTAURANT  
& BAR**

Please advise wait staff if you have any dietary requirements.

(DF) Dairy Free (GF) Gluten Free Ingredients (DFO) Dairy Free Option (GFO) Gluten Free Option (V) Vegetarian (VG) Vegan (N) Nut Free



*Fig*

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