

Toast \$8

Artisan style sourdough, multigrain or fruit loaf with butter & your choice of spreads
(V) (VGN) Gluten free bread + \$1

Eggs On Toast \$14

Two poached, fried or scrambled free range eggs on your choice of buttered sourdough or multigrain toast (V) (GF)

Sides

Free range egg	\$3
Tomato relish	\$3
Roasted tomato	\$4.50
Potato rosti	\$4.50
Field mushrooms	\$4.50
Smashed avocado	\$5
Halloumi	\$5
Streaky bacon	\$6
Smoked salmon	\$8
Bowl of chips	\$10

Buttermilk Scones \$12

Two freshly baked scones served with raspberry jam & Chantilly cream (V)

Breakfast Burger \$15.50

Streaky bacon, tomato relish, lettuce, American cheddar, smashed avocado, fried egg on a toasted milk bun (V) (GF)
(Vegetarian option substitutes bacon for halloumi)

Banana Bread \$18

Toasted banana bread served with vanilla bean mascarpone, Canadian maple syrup, caramelised banana, seasonal fruit & hazelnut crumble (V)

Blueberry & Lemon Waffles \$22

House made waffles, lemon curd, cheesecake mousse, blueberry compote, seasonal fruit & pistachio crumble (V)

Avocado Smash \$22

Freshly smashed avocado on toasted sourdough with roasted cherry tomatoes, Persian fetta, basil pesto, Bass River olive oil & chilli flakes (V) (VGN) (GF)

Sweetcorn Fritters \$23.50

Sweetcorn & herb fritters with roasted vegetable salsa, grilled halloumi, chorizo, avocado, roasted cherry tomatoes, fried egg & finished with Aleppo pepper (V) (GF)

Fig's Big Breakfast \$26

Two eggs your way on toasted sourdough or multigrain toast with streaky bacon, potato rosti, field mushroom, roasted tomato, smashed avocado & relish (V) (GF)
(Vegetarian option substitutes bacon for halloumi)

Smoked Salmon \$27

Tasmanian smoked salmon, potato rosti, avocado, creme fraiche, roasted cherry tomato, beetroot, caper berries, poached egg & fish roe (GF)

Fig's Brunch Tower \$65

A brunch extravaganza designed for two people to share. It includes:

- Avocado smash on sourdough toast with roasted cherry tomatoes, Persian fetta, basil pesto & chilli flakes
 - Sides of streaky bacon, potato rosti, field mushrooms & poached eggs
 - Banana bread with vanilla bean mascarpone, Canadian maple syrup, caramelised banana, seasonal fruit & hazelnut crumble
 - Fresh cold pressed orange juice (upgrade to mimosas for \$6)
- (Vegetarian option substitutes bacon for halloumi)*

Burgers

All burgers served on toasted milk buns with chips. All burgers can be made gluten free.

Veggie \$24

Corn & herb patty, grilled halloumi, beetroot relish, lettuce, tomato, pickles, caramelised onion & aioli (Make it vegan +\$1)

Wagyu Bacon Cheeseburger \$26

130gm Wagyu beef patty, steaky bacon American cheddar, tomato relish, lettuce, mustard, pickles, caramelised onion & aioli

Southern Fried Chicken \$26

Buttermilk fried chicken, American cheddar, jalapenos, coleslaw, sriracha aioli & chilli relish

The Notorious F.I.G \$30

130gm Wagyu beef patty, buttermilk fried chicken, streaky bacon, double American cheese, house made BBQ sauce, lettuce, tomato, pickles & aioli

Wellness Bowl \$23.50

Maple roasted pumpkin, cherry tomatoes, field mushrooms, grilled halloumi, smashed avocado, beetroot relish, cucumber, salad leaves & house dressing. Finished with a poached egg & dukkah (V) (VGN) (GF)

Lemon Pepper Squid \$27

Lightly fried squid seasoned with lemon pepper then served in a salad of rocket, cucumber, chilli, apple & house dressing with garlic aioli & crispy fried shallots (GF)

Pad Thai \$27.50

Sautéed chicken, prawns, onion, egg, garlic, chilli, bean shoots & rice noodles in a house made Pad Thai sauce. Finished with crushed peanuts & lime (GF)

Ricotta Gnocchi \$28.50

House made gnocchi, roasted lemon thyme chicken, zucchini, onion, garlic & cherry tomatoes in sage butter sauce. Finished with freshly shaved Parmesan & chilli flakes.

Vegetarian option \$26

Warm Lamb Salad \$28.50

15hr slow cooked lamb shoulder, mixed salad leaves, cucumber, onion, semi dried tomatoes, pumpkin purée, chilli toasted chickpeas, dukkah & Persian fetta (GF)

Chicken Parmigiana \$29

Hand crafted chicken breast schnitzel using Japanese panko breadcrumbs topped with award winning smoked leg ham, Napoli & mozzarella cheese. Served with chips & fresh garden salad (GF)

Kids Menu

Eggs On Toast \$12

One poached, fried or scrambled egg with streaky bacon on buttered sourdough toast

Waffles \$13

House made waffles with maple syrup, whipped cream & seasonal fruit. Finished with 100's & 1000's

Fish & Chips \$14

Battered barramundi fillets served with chips & tomato sauce

Chicken & Chips \$15

Southern fried chicken served with chips & tomato sauce

Cheeseburger \$16

Wagyu beef patty, American cheddar, lettuce, tomato sauce on a toasted milk bun with chips