

Toast \$8

Artisan style sourdough, multigrain or fruit loaf with butter & your choice of spreads
(V) (VO) 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 | \$3.00 |
| Tomato relish | \$3.00 |
| Roasted tomato | \$4.50 |
| Potato rosti | \$4.50 |
| Field mushroom | \$4.50 |
| Smashed avocado | \$4.50 |
| Streaky bacon | \$6.00 |
| Bowl of Chips | \$12.00 |

Buttermilk Scones \$12.50

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

Breakfast Burger \$16.50

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

House Made Granola \$17

Oat, coconut & nut granola with creamy yoghurt, vanilla poached pear & seasonal fruit (V) (VO) (GF)

Donut Waffles \$22

House made waffles with cinnamon sugar, raspberry compote, vanilla bean mascarpone, Callebaut dark chocolate sauce & seasonal fruit (V)

Smashed Avocado \$23

Freshly smashed avocado on toasted sourdough with confit cherry tomatoes, whipped goat's cheese, olive oil, beetroot relish & dukkah (V) (VO) (GF)

Sweetcorn Fritters \$24

Two corn fritters with chipotle corn purée, grilled halloumi, rustic guacamole, poached egg & fresh lime (V) (GF)

Fig's Big Breakfast \$27.50

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

Fig's Brunch Tower \$65

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

- Freshly smashed avocado on toasted sourdough with confit cherry tomatoes, whipped goat's cheese, olive oil, beetroot relish & dukkah
- Sides of streaky bacon, potato rosti, field mushroom & poached eggs
- Oat, coconut & nut granola with creamy yoghurt, vanilla poached pear & seasonal fruit
- Fresh cold pressed orange juice (upgrade to mimosas for \$6)

(Vegetarian option substitutes bacon for halloumi)

Please inform your server of any dietary needs, allergies or intolerances as meals may need to be altered accordingly. We will do our best to accommodate any requests, however allergens such as nuts and gluten are present in the kitchen and we cannot guarantee possible cross contamination.

(V) – Vegetarian / (VO) – Vegan / (GF) – Gluten Free (Please note \$1 surcharge applies when substituting gluten free bun or bread)

Public holidays incur 15% surcharge. \$5 Cakeage fee applies for external cakes brought into the venue.

Burgers

All burgers are served on toasted milk bun & served with chips. All burgers can be made gluten free on request.

Veggie \$23

Corn fritter patty, grilled halloumi, beetroot relish, lettuce, tomato, pickles, caramelised onion & aioli (make it vegan +\$2)

Fried Chicken Sandwich \$26

Buttermilk fried chicken breast, American cheddar, lettuce, tomato, jalapenos & chipotle aioli.

Wagyu Bacon Cheeseburger \$27

130gm Wagyu beef patty, streaky bacon, tomato relish, lettuce, caramelised onion, mustard & aioli.

The Notorious F.I.G \$32

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

Nourish Bowl \$24

Maple roasted pumpkin, field mushrooms, grilled halloumi, roasted tomato, smashed avocado, beetroot relish, cucumber, salad leaves & our house apple & lemon dressing. Finished with a poached egg & dukkah (V) (VO) (GF)

Salt & Pepper Calamari \$27

Tender pieces of calamari lightly fried then served in a salad of mixed salad leaves, marinated green beans, red onion & fried chat potatoes. Served with lemon aioli (GF)

Chicken Pad Thai \$27

Sauteed chicken with onion, egg, garlic, chilli, dried shrimp, garlic chives, bean shoots, & noodles in our pad Thai sauce. Finished with lime & peanuts (GF)

Pork Belly Bao \$28

Roasted pork belly with Char Siu sauce, cucumber, coriander, pickled red onion & chilli crisp mayo. Finished with peanuts.

Chicken Parmigiana \$30

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

Prawn Linguine \$36

Sautéed prawns with onion, garlic, chilli, parsley & confit cherry tomatoes in a bisque sauce. Finished with fresh lemon.

Kids Menu

Eggs & Bacon \$11

One poached, fried or scrambled with streaky bacon on buttered sourdough toast (GF)

Banana Bread \$13

Toasted banana bread with vanilla mascarpone, maple syrup & seasonal fruit (V)

Fish & Chips \$15

Battered barramundi fillets served with chips & tomato sauce.

Chicken & Chips \$15

Buttermilk fried chicken served with chips & tomato sauce (GF)

Cheeseburger \$16

Wagyu beef patty, American cheddar, lettuce, tomato sauce on a toasted milk bun (GF)

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