

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
Halloumi	\$5.00
Streaky bacon	\$6.00
Bowl of Chips	\$12.00

Buttermilk Scones \$13

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

Breakfast Burger \$17

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 \$19

Our oat, seed, nut & maple granola with vanilla yoghurt, raspberry poached pear, passionfruit curd & seasonal fruit
(V) (VO) (GF)

Turkish Eggs \$22

Three free range poached eggs on garlic & herb yoghurt with chilli butter. Served with toasted Turkish bread (V) (GF)

Biscoff Waffles \$22

House made waffles with Biscoff mascarpone, raspberry coulis, Canadian maple syrup, seasonal fruit & Biscoff crumble (V)

Smashed Avocado \$24

Freshly smashed avocado on toasted sourdough with cherry tomatoes, Yarra Valley Persian fetta, pomegranate, beetroot hommus & balsamic reduction (V) (VO) (GF)

Corn Fritters \$25

House made corn fritters with roasted pumpkin puree, halloumi, avocado, beetroot relish, poached egg & dukkah (V) (GF)

Fig's Big Breakfast \$28.50

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 \$68

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

- Our oat, seed, nut & maple granola with yoghurt, raspberry poached pear, passionfruit curd & fruit
- Freshly smashed avocado on toasted sourdough with cherry tomatoes, fetta, beetroot hommus, pomegranate, & balsamic reduction
- Sides of steakly bacon, potato rosti, field mushrooms & poached eggs
- Fresh cold pressed orange juice (upgrade to mimosa's \$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 Burger \$25

Corn fritter patty, grilled halloumi, beetroot relish, lettuce, tomato, pickles, caramelised onion & aioli (Vegan optional available)

Honey Sriracha Chicken Burger \$27

Buttermilk fried chicken breast, house made honey sriracha sauce, lettuce, pickles & kewpie mayonnaise

Wagyu Bacon Cheeseburger \$27

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

The Notorious F.I.G \$33

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

Banh Mi Benedict 27.50

Roasted pork belly on sourdough toast with whipped pate, lightly pickled vegetables, coriander, poached eggs & chilli crisp hollandaise. Finished with crispy shallots

Roasted Vegetable Salad \$24

Maple roasted pumpkin, roasted cauliflower, quinoa, pomegranate, salad leaves, cherry tomatoes, cucumber & house dressing. Finished with beetroot hommus, Yarra Valley Persian fetta & dukkah (V) (VO) (GF)

Add Roasted Chicken +\$7

Salt & Pepper Squid \$28

Tender fried squid pieces tossed through a salad of cabbage, carrot, cucumber, chilli & bean shoots with Asian dressing. Finished with kewpie mayonnaise & crispy shallots

Chicken Pad Thai \$29

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

Chicken Parmigiana \$30

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

Gnocchi \$32

Potato gnocchi with roasted chicken, bacon, mushrooms & semi dried tomatoes in a cream sauce. Finished with fresh parmesan.

Kids Menu

Eggs & Bacon \$10

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

Waffle \$12

House made waffle with whipped cream, 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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