

Toast \$8

Artisan style sourdough, multigrain or fruit loaf with butter & your choice of spreads (V) (VO) (GFO)

Eggs on Toast \$14

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

Sides

Free range egg	\$3.00
Tomato relish	\$3.00
Chilli Crisp Hollandaise	\$3.00
Roasted tomato	\$4.50
Potato Rosti	\$4.50
Field mushroom	\$4.50
Smashed avocado	\$5.00
Halloumi	\$5.00
Garden Salad	\$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) (GFO)
(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)

Turkish Eggs \$22

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

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 hummus & balsamic reduction (V) (VO) (GFO)

Corn Fritters \$25

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

Fig's Big Breakfast \$28.50

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

Fig's Brunch Tower \$70

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 hummus, pomegranate, & balsamic reduction
- Sides of steakiness bacon, potato rosti, field mushrooms & poached eggs
- Fresh cold pressed orange juice (upgrade to mimosa's \$7)

(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 on burgers)

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

Roasted Vegetable Salad \$24

Roasted cauliflower, Maple roasted pumpkin, quinoa, cherry tomatoes, salad leaves, pomegranate, cucumber & house dressing. Finished with beetroot hummus, Persian fetta & dukkah (V) (VO) (GFO)
Add Roasted Chicken +\$7

Banh Mi Benedict 27.50

Roasted pork belly on sourdough toast with whipped pate, pickled vegetables, coriander, poached eggs & chilli crisp hollandaise & crispy shallots (GFO)

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 (GFO)

Salt & Pepper Squid \$28

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

Chicken Parmigiana \$30

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

Gnocchi \$32

Roasted chicken breast sauteed with bacon, Swiss brown mushrooms, semi dried tomatoes, garlic & herbs in a cream sauce. Finished with potato & ricotta gnocchi & fresh parmesan

Kids Menu

Eggs & Bacon \$11

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

Waffle \$12

House made waffle with whipped cream, maple syrup & seasonal fruit (V)

Fish & Chips \$15

Battered flathead fillets served with chips & tomato sauce

Chicken & Chips \$15

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

Cheeseburger \$16

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

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