

Brunch & Lunch

11:45am - 3pm

shares + entrées

warm marinated olives & pan-fried chorizo w toasted bread (gfo) 13

house made garlic ciabatta bread 7

grilled focaccia bread w beetroot tzatziki, hummus & virgin olive oil or salted truffle butter (gfo, v) 12

tempura cauliflower smoked yoghurt, chilli salt, parmesan 14

breakfast favourites

smashed avocado honey seven seed rye, feta, cherry tomato, roquette, poached eggs, basil oil & balsamic glaze (gfo, v) 19

eggs benedict on turkish roll w (gfo) spinach (v) 17 | free range bacon 18 | smoked salmon 19

the big fig eggs any way, breakfast sausage, free range bacon, mushrooms, confit cherry tomatoes & toasted ciabatta (gfo) 24

eggs on fire eggs any way, free range bacon, harissa, avocado, chorizo and chilli salsa,
& sweetcorn potato cake, toasted sourdough (gfo) 24

lunch

pear, asparagus & blue cheese salad mixed green salad, walnuts, cranberries & balsamic & honey dressing (gf, v) 19

tofulicious pattie w zucchini, carrot, mushroom, onion, curry powder mixed with dry tofu, topped with lotus fries, black olives, roquette, & tomato chutney sauce (v, vg, gf) e 16 m 22

moroccan spiced lamb loin skewers w barley salad, cumin carrot, spring onion, cherry tomato, mint leaf, cumin seeds, halloumi, cumin honey lemon dressing 26 (vo 18, vgo 15)

steak sandwich w tomato & onion relish, sliced pickled onion, roquette, beetroot, dijonnaise, chips (gfo) 25

kimchi stir fried rice w sliced pork belly, capsicum, chillies, spring onion, coriander,
crispy shallots, spicy chilli paste & fried egg 22

green chicken curry w chicken thigh, baby corn, bean shoots, capsicum & green peas,
served with rice mixed with fresh coriander & mint (gf) 24

wagyu burger brioche roll, wagyu beef patty w fetta & roasted capsicum, fried onion, smoky bacon,
sliced tomato & wasabi aioli, chips (gfo) 26

tempura fish & chips pea puree, tartare sauce, lemon wedge 26

shark bay szechuan squid deep fried, red slaw w sesame oil dressing & a soy, honey, lime and sesame seed dip e19 m28

market fish of the day see your waitperson for today's creation 30

fresh pumpkin gnocchi rosette sauce, white wine, smoky chorizo, bacon,
spinach, garlic, red onion & parmesan cheese 25 (vo 23)

fresh mancini spaghetti w creamy confit garlic sauce, pancetta, chilli flakes, parsley & parmesan cheese
vegetarian 22 | chicken 26 | prawns 28

sides 9

royal blue fries w confit garlic aioli (v) | sweet potato fries w confit garlic aioli (v)

chefs garden salad w french dressing (gf, vg, v) | tomato & bocconcini salad w fresh basil & balsamic glaze (gf, v)
steamed seasonal vegetables w crispy shallots (gf, vg, v)

(v) veg (vg) vegan (gf) gluten free (o) we have options

Drinks

freshly squeezed juices 8.5

fruit fetish, orange, passionfruit, pineapple

morning glory, apple, ginger, watermelon

pink panther, grapefruit, strawberry, watermelon

beet booster, carrot, apple, ginger, beetroot (add lime & tabasco for a virgin mary)

milkshakes 8.5

banana | mango | strawberry | vanilla | chocolate | chai

smoothies 8.5

banana, yoghurt, milk, vanilla, cinnamon, lemon

popeye's, spinach, banana, mango, celery, lemon juice, ginger, chia seeds

coco loco, mango, shredded coconut, vanilla, cinnamon, coconut milk

berrylicious, blueberries, pineapple juice, ginger, mint

mad monkey, banana, coffee, chocolate, ice-cream

jungle love, pineapple, mango, passionfruit, ice-cream

peanuts, banana, yoghurt, vanilla, peanut butter, coconut milk, cinnamon

lemon iced tea w fresh mint 7.5

the figs own iced coffee, chocolate or chai w ice-cream 8.5

kommunity brew kombucha – galaxy hops | oolong tea – 250ml 6 500ml 9

soft drinks 4.5

coke | diet coke | coke zero | ginger ale | fanta | lift | sprite

coffee

available in wild fig blend or single origin

espresso | short macchiato | long black 4

cappuccino | flat white | latte 4.5

mocha | long macchiato (traditional or topped up) | red espresso | housemade traditional chai 4.8

butter coffee 6.9

hot chocolate | mexican chilli hot chocolate | beetroot hot chocolate 4.5

housemade traditional turmeric latte w hint of chilli | steamed apple cider w cinnamon & star anise 4.5

lactose free milk 0.5 | almond milk, bonsoy 0.8 | extra shot coffee 0.5

sereniTEA loose leaf tea 4.6

english breakfast | earl grey | chamomile | peppermint | green | ginger & lemongrass