

## SMALLS

<b>Garlic Loaf</b> garlic & chive butter	\$9
<b>Mushroom &amp; Truffle Arancini</b> vGO truffle mayo, pecorino	\$15
<b>Salt &amp; Pepper Squid</b> DF preserved lemon aioli	\$14
<b>Freshly Shucked Australian Oysters</b> GF DF natural   Kilpatrick (each)	\$4.50
<b>Satay Chicken Wings</b> GF DF satay sauce, peanut praline (500g)	\$16
<b>Chermoula Spiced Eggplant</b> VG DF GF NFO tahini & coconut labneh, buckwheat salad & roasted pine nuts	\$14
<b>Spiced 12 Hour Cooked Lamb Shoulder</b> NF pitta pockets, chimichurri buttercrunch lettuce, cucumber & mint yoghurt, coriander	\$16

## BIGS

<b>Textured Cauliflower Salad</b> v chimichurri, cauliflower cheese croquette, pecorino & chilli	\$26
<b>Fish &amp; Chips</b> GFO rosemary salt, tartar sauce & lemon	\$26
<b>Kimchi Chicken Burger</b> Loafers Artisan® milk bun, crispy buttermilk fried chicken, buttercrunch lettuce, fresh tomato & gochujang	\$28
<b>Burnt Nectarine Salad</b> v VG pomegranate, cherry tomato, buttercrunch lettuce, green goodness dressing	\$24
<b>Beetroot Gnocchi</b> GF NF VG cashew cheese, agio de salsa, beetroot textures	\$32
<b>Seafood Moroccan Tagine</b> GF DF cauliflower tabouleh, turmeric labneh	\$27
<b>Mushroom &amp; Truffle Ragu</b> v DFO pappardelle, pecorino, spinach	\$26
<i>add chicken</i>	\$8
<b>Marinated Lamb Rump (served pink)</b> GF mint, broadbean & pea mash, asparagus & harissa labneh	\$32
<b>Kimchi Nasi Goreng</b> VO GF house made sambal obleek, crispy pork belly, fried egg & fried garlic	\$24

**Fish of the Day** GF DF  
market fish of the day; see specials \$MP

**Char Grilled Pitch Black Angus Beef Fillet** GF  
Jerusalem artichoke, sauteed kale, red wine jus \$42

## SIDES

<b>Fries</b> GFO VGO DF kewpie mayo	\$9
<b>Garden Salad</b> VG GF DF mesculin, red onion, tomato, lemon dressing	\$7
<b>Seasonal Greens</b> VG GF DFO served with love	\$9
<b>Maple Roasted Brussel Sprouts</b> VG V GF DF pomegranate & chilli	\$9

## ALL DAY BREAKFAST

\* SERVED UNTIL 3PM

**Eggs on Fire** GFO DF VO  
thick cut sourdough, chorizo, harissa, crushed potato, bacon,  
chilli jam, eggs \$24

**Smashed Avo** GFO VGO DFO  
thick cut sourdough, poached egg, charred Broccolini,  
feekeh & chimichurri \$24

**Eggs Benedict** GFO  
*with our famous house made hollandaise*

spinach	\$17
free range bacon	\$18
smoked salmon	\$19

**Buttermilk Pancakes** vo

berry compote, seasonal fruit & ice cream	\$22
grizzly (bacon-eggs-maple)	\$23

## Weekly Specials

**Thursday Night – Curry night**

**Friday Night – Paella night**

**Saturday Night – Street Food of the world**

VG - VEGAN | VGO - VEGAN OPTION | V - VEGETARIAN | VO - VEGETARIAN OPTION | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | DF - DAIRY FREE | DFO - DAIRY FREE OPTION

***please mention your requirements to your waitperson***

## SMOOTHIES & SHAKERS

<b>Mad Monkey</b> banana, coffee, chocolate, ice-cream	\$8.50
<b>Breakfast Smoothie</b> vG blueberries, oats, almond milk, vanilla, cinnamon, lavender	\$8.50
<b>Jungle Love</b> pineapple juice, mango, passionfruit, ice-cream	\$8.50
<b>Nutty Professor</b> vG banana, peanut butter, dates, cocoa, almond milk	\$8.50
<b>Banana Smoothie</b> banana, yoghurt, milk, vanilla, cinnamon, honey	\$8.50
<b>Green Smoothie</b> vG spinach, banana, mango, celery, lemon, ginger, chia	\$8.50
<b>Coco Loco</b> vG mango, shredded coconut, vanilla, coconut milk	\$8.50
<b>Berrylicious</b> vG blueberries, pineapple juice, ginger, mint	\$8.50
<b>Frappe w cream</b> choose: coffee   chocolate   chai   turmeric	\$8.50

## FRESHLY SQUEEZED JUICES

<b>Create Your Own</b> orange, apple, carrot, cucumber, ginger, celery	\$8.50
<b>Green Goodness</b> apple, celery, cucumber	\$8.50
<b>Winter Wellness</b> orange, carrot, ginger ( <i>suggestion: serve warm!</i> )	\$8.50

## SOFT DRINKS

coke, diet coke, coke zero, ginger ale, fanta, lift, sprite	\$4.50
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## ICE, ICE BABY

Lemon Iced Tea	\$6.00
Iced Latte	\$6.00
Iced Long Black	\$5.00
Iced Coffee, Chocolate, Mocha or Chai	\$8.50

(all served w ice cream and cream)

## BOOZY

<b>Bloody Mary</b> vodka, tabasco, worcestershire, tomato juice, lemon, celery, cherry tomatoes, cracked pepper	\$14
<b>Mimosa</b> bubbles, orange juice	\$12

## COFFEE

<i>available in wild fig blend or single origin</i>	
espresso, ristretto, short mac, long black	\$4
double espresso, double ristretto, cappuccino	
flat white, latte	\$4.50
mocha, long mac	\$4.80
butter coffee	\$6.90

## LOOSE LEAF TEA

english breakfast, earl grey, peppermint, chamomile, darjeeling green, ginger & lemongrass	\$4.60
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## COFFEE ALTERNATIVES

<b>Traditional Chai</b> house-made	\$4.80
<b>Steamed Apple Cider</b> cinnamon & star anise	\$4.50
<b>Turmeric Latte</b> house-made, honey ( <i>contains chilli</i> )	\$4.50
<b>Hot Chocolate</b> wild fig's own hot chocolate, mexican chilli hot chocolate white hot chocolate ( <i>suggestion: add ginger &amp; lime</i> )	\$4.50

<b>Coloured Lattes</b> beetroot, turmeric, rooibos, blue, charcoal, matcha	\$4.50
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<b>Rainbow Paddle</b> select (3) coloured lattes to sample	\$6.90
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## EXTRAS

mug, extra shot coffee, lactose free milk	.50
caramel, vanilla, hazelnut	.60
®happy happy soy boy, ®milk lab almond or coconut	.80