

## SMALLS

<b>Roasted red pepper Arancini</b> VGO Romesco, pecorino or vegan mozzarella	\$16
<b>Salt &amp; Pepper Squid</b> DF preserved lemon kewpie, crispy chilli & curry leaf	\$16
<b>Freshly Shucked Australian Oysters</b> GF DF natural   Kilpatrick   tempura (each)	\$4.50
<b>Korean bbq Chicken</b> DF sesame seeds, spring onion	\$16
<b>Chermoula Spiced Eggplant</b> VG DF GF NFO tahini & coconut labneh, buckwheat salad & roasted pine nuts	\$14
<b>Jalapeno &amp; Avocado Hummus</b> VG roasted chickpeas, spring onion, pomegranate molasses, toasted focaccia	\$16
<b>Tandoori Roasted Cauliflower</b> DF VG mint chutney	\$14

## SIDES

<b>Fries</b> GFO VGO DF kewpie mayo	\$9
<b>Garden Salad</b> VG GF DF mesclun, 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
<b>Garlic Loaf</b> garlic & chive butter	\$9

## ALL DAY BREAKFAST

\* AVAILABLE UNTIL 3PM EVERYDAY

<b>Eggs on Fire</b> GFO DF VO thick cut sourdough, chorizo, harissa, hash brown, bacon, chilli jam, eggs	\$24
<b>Smashed Avo</b> GFO VGO DFO thick cut sourdough, poached egg, charred Broccolini, feekeh & chimichurri	\$24
<b>Eggs Benedict</b> GFO <i>with our famous house made hollandaise</i>	
spinach	\$17
free range bacon	\$18
smoked salmon	\$19
<b>Buttermilk Pancakes</b> VO	
berry compote, seasonal fruit & ice cream	\$22
grizzly (bacon-eggs-maple)	\$23

## BIGS

<b>Char Grilled Tiger Prawn Cocktail</b> GF DF Coral lettuce, radish, cucumber ribbons & burnt lemon	\$26
<b>Fish &amp; Chips</b> GFO DF 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>Mediterranean Chick Pea Salad</b> V VGO DFO GF Whipped curried eggplant, rocket Halloumi or vegan mozzarella	\$26
<b>Pumpkin Gnocchi</b> GF VGO DFO roasted butternut pumpkin, pumpkin pesto, pepitas pecorino or vegan mozzarella	\$32
<b>Seafood Paella</b> GF DF Saffron mayonnaise, confit cherry tomato, parsley	\$27
<b>Summeray Capresse Fettucine</b> V DFO confit cherry tomato, red onion, basil oil, fior de latte & fresh basil	\$26
<b>Lamb kofta &amp; Halloumi Skewers</b> Pearl cous cous salad	\$29
<b>Kimchi Nasi Goreng</b> VO house made sambal oelek, crispy pork belly, fried egg, fried garlic, coriander	\$24
<b>Fish of the Day</b> market fish of the day; see specials	\$MP
<b>Char Grilled Pitch Black Angus Sirloin</b> GF Portobello mushroom, herb crusted tomato, Hand cut chips	\$34

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

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

## SMOOTHIES & SHAKERS (6am-5pm)

### Mad Monkey

banana, coffee, chocolate, ice-cream \$8.50

### Breakfast Smoothie vg

blueberries, oats, almond milk, vanilla, cinnamon, lavender \$8.50

### Jungle Love

pineapple juice, mango, passionfruit, ice-cream \$8.50

### Nutty Professor vg

banana, peanut butter, dates, cocoa, almond milk \$8.50

### Banana Smoothie

banana, yoghurt, milk, vanilla, cinnamon, honey \$8.50

### Green Smoothie vg

spinach, banana, mango, celery, lemon, ginger, chia \$8.50

### Coco Loco vg

mango, shredded coconut, vanilla, coconut milk \$8.50

### Berrylicious vg

blueberries, pineapple juice, ginger, mint \$8.50

### Frappe w cream

choose: coffee | chocolate | chai | turmeric \$8.50

## FRESH JUICES (6am-5pm)

### Create Your Own

orange, apple, pineapple, watermelon, carrot, cucumber, ginger, celery \$8.50

### Green Goodness

apple, celery, cucumber \$8.50

### Winter Wellness

orange, carrot, ginger (*suggestion: serve warm!*) \$8.50

### Fruit Fetish

orange, passionfruit, pineapple \$8.50

### Morning Glory

apple, ginger, watermelon \$8.50

### Pink Panther

grapefruit, strawberry, watermelon \$8.50

## SOFT DRINKS

coke, diet coke, coke zero, ginger ale, fanta, lift, sprites \$4.50

## 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

## BOOZY

### Bloody Mary

vodka, tabasco, worcestershire, tomato juice, lemon, celery, cherry tomatoes, cracked pepper \$14

### Mimosa

bubbles, orange juice \$12

## COFFEE

*available in wild fig blend or single origin*

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

## COFFEE ALTERNATIVES

### Traditional Chai

house-made \$4.80

### Steamed Apple Cider

cinnamon & star anise \$4.50

### Turmeric Latte

house-made, honey (*contains chilli*) \$4.50

### Hot Chocolate

wild fig's own hot chocolate, mexican chilli hot chocolate

white hot chocolate (*suggestion: add ginger & lime*) \$4.50

### Coloured Lattes

beetroot, turmeric, rooibos, blue, charcoal, matcha \$4.50

### Rainbow Paddle

select (3) coloured lattes to sample \$6.90

## EXTRAS

mug, extra shot coffee, lactose free milk .50

syrup: caramel, vanilla, hazelnut .60

alternative milk: soy, almond, coconut, oat .80