

SMALLS

Garlic Bread sea salt focaccia	\$9
Arancini of the Day tomato chutney, shaved parmesan	\$13
Fries GFO VGO garlic aioli	\$9
Fragrant Stirfried Squid GF, DF bok choy, crispy pepitas	\$14
Sticky Mango Shark Bay Tiger Prawns lime, garlic chips, chilli, honey labneh	\$18
Freshly Shucked Australian Oysters GF DF natural Kilpatrick (each)	\$4
Buttermilk Fried Chicken spicy Sriracha aioli, scallions	\$16
Drunk Salmon 'Beerfarm' IPA beer cured salmon, wakame seaweed salad, orange, wasabi emulsion	\$17
Braised Pork Belly Adobo GF, DF spring onion, puffed wild rice	\$14
Poke Bowl VGO brown rice, wakame seaweed, charred corn salsa edamame beans, julienned carrots, Sriracha mayo with your choice of raw salmon, avo or BBQ jackfruit	\$19

LATE BREAKFAST

Smashed Avo VGO or GFO fresh broad beans, peas, mint, feta, seeds, rocket, piled high on sourdough, eggs your way	\$20
add bacon	\$24
add cured salmon	\$26
Eggs on Fire GFO eggs your way, bacon, spicy harissa, avocado, chorizo chilli jam, coriander potato cake, sourdough (add on a Mexican Hot Chocolate for a more fiery experience)	\$24
Grizzly Pancakes bacon, eggs, maple	\$23
Beer Cured Salmon Bagel 'Beerfarm' IPA cured salmon, crispy capers, sundried tomato, cornichons, rocket, dill cream cheese, dill oil, sea salt & caraway bagel	\$20

SHARE BOARD serves 2

Whole Namjim Char Grilled Chicken crispy chat potatoes, corn salsa, slaw, smashed avo buttercrunch lettuce, fresh coriander, beetroot hummus, Sriracha mayo, chimichurri, served with soft tacos	\$56
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WILD FAVS (all served with fries)

Kimchi Chicken Burger fried buttermilk chicken, slaw, kimchi mayo	\$26
Beer Marinated Eggplant Burger VG, DF miso fried carrots, buttercrunch lettuce, lemongrass 'mayo', Asian dressing	\$25
Fish & Chips GFO tartare, lemon	\$26
Gourmet Angus Steak Sandwich Loafers Artisan® lye bun, rocket, house-made beetroot hummus, mustard aioli	\$26

FIGGIN' SALADS

Moroccan Spiced Chickpea VGO GF curried baba ganoush, Mediterranean vegetables, rocket add halloumi	\$25 \$27
Thai Beef GF, DF vermicelli noodles, mizuna, bean shoots, coriander crispy shallots, salted peanuts (served cold)	\$28
Spiced Cauliflower VG GF spiced cauliflower, beetroot hummus, pickled onions, crushed hazelnuts, grapes	\$24

MAINS

Vegan Spaghetti and 'Meatballs' VG, DF 'meat'balls, spaghetti, napolitana sauce cheese, fresh basil	\$30
Vegetable Gnocchi VG, GF, DF, NUT FREE OPTION sautéed gnocchi tossed with roasted peppers, zucchini, pumpkin, tomato, mushrooms, spinach, walnuts, lemon dressing	\$29
Squid Ink Linguine DF, NUT FREE OPTION chilli prawn, crab, confit tomatoes, macadamia nuts, preserved lemon, rocket	\$36
Charred Whole Avocado VG GF buckwheat salsa, beetroot infused hummus, cashew crema, puffed wild rice	\$24
Pitch Black Angus Beef Fillet GF 200g chargrilled fillet, chat potatoes, asparagus, chimichurri, jus	\$44
Yakitore DF Japanese inspired marinated chicken skewer, dirty rice, coriander, sticky green vegetables, sesame	\$28
Fish of the Day GF DF chilli roasted sweet potato, courgette, pear, sesame, hazelnuts, burnt lemon	\$MP

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

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

FRESHLY SQUEEZED JUICES

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

Beet Booster

carrot, apple, ginger, beetroot \$8.50
(suggestion: add lime and tabasco!)

SQUISHED® Cold Pressed Juices \$7

dr beet – apple, beets, celery
isaac newton – straight apple
hulk – kale, apple, lemon
valencia – straight orange
flamingo – coconut, dragon fruit, rockmelon, apple
hakuna matata – watermelon, strawberry
bazinga – carrot, lime, pineapple, apple, pear

SOFT DRINKS

coke, diet coke, coke zero, ginger ale, fanta, lift, sprite \$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

(all served w ice cream and cream)

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

caramel, vanilla, hazelnut .60

®happy happy soy boy, ®milk lab almond or coconut .80