

lunch menu

available everyday 12 noon – 2:45pm

entrée

crispy chips rosemary salted, aioli (vg, gf, df, nf, vo) **8.50**

garlic bread sourdough bread baked with garlic butter (gfo, vg) **10.50**

vegan falafel balls, deep fried w house-made napolitana sauce (v, vg, gf, df, nf) **12.50**

mushroom arancini stuffed with mushroom & cheese, w parmesan cheese & house-made truffle aioli (gf, vg) **13.50**

salt & pepper squid w garden salad, house-made sriracha mayo (nf, df) **15.50**

crispy pork bites w slow cooked pork belly then deep fried, with honey glaze & apple remoulade (gf, nf, df) **15.50**

Italian meat balls, house made napolitana sauce, parmesan cheese (gf, nf, dfo) **16.50**

beef dry fry, deep fried marinated beef strips, apple remoulade, sweet chilli sauce (dfo, nfo) **16.50**

garlic prawns, prawns cooked in creamy garlic sauce served w garlic bread (nf, gfo) **17.50**

large

garden salad, fresh mesculin, slaw, cucumber, cherry tomatoes, onion & capsicum topped w house-made lemon dressing (v, vg, gf, df, nf) **12.50**

thai beef salad, marinated beef, mesculin, lettuce, cucumber, cherry tomatoes, onion, capsicum, thai beef dressing, cashew nuts (nfo) **18.50**

tandoori chicken salad, marinated chicken, mesculin, slaw, cucumber, cherry tomatoes, onion, capsicum, mint dressing (gf, nf) **20.50**

fish & chips, garden salad, homemade tarte sauce, rosemary salted crispy chips (df, nf)

- beer battered hake **26.50**

- grilled hoki (gfo) **28.50**

wild vegetarian burger, potato bun, smokey kale & quinoa pattie, lettuce, tomato, onion, vegan coleslaw, served with rosemary salted crispy chips (gfo, vg, v, df) **23.50**

wild tandoori chicken burger, marinated chicken, milk bun, lettuce, tomato, onion, mint sauce, rosemary salted crispy chips (nf, gfo) **27.50**

steak sandwich, panini bread, prime fillet steak, crispy bacon, fried egg, onion jam, cheese, BBQ sauce, house-made aioli, lettuce, tomato, rosemary salted crispy chips (nf) **28.50**

vegan curry, chickpeas cooked in authentic spices, saffron rice, garden salad, pappadam (v, vg, gf, df, nf) **26.50**

butter chicken w saffron rice, chicken cooked in creamy sauce with tomatoes & cashew nuts served with saffron rice, raita & pappadam (gf) **29.50**

gnocchi & spinach sauce, deep fried gnocchi served in creamy spinach sauce w roasted cashew nuts and parmesan cheese (gf, vg, nfo) **27.50**

roasted chicken breast, served w german potato salad & spicy baked beans (gf, nf, df) **34.50**

teriyaki salmon, teriyaki glazed salmon w coconut rice, hollandaise sauce & fresh garden salad (nf, dfo) **36.50**

extra choices of sauces 3.00

V- VEGAN | VO- VEGAN OPTION | VG- VEGETARIAN | VGO- 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
no split bills. 15% surcharge on public holidays*

SMOOTHIES & SHAKERS

Mad Monkey
banana, coffee, chocolate, ice-cream \$9.50

Breakfast Smoothie (v)
blueberries, oats, almond milk,
vanilla, cinnamon, lavender \$9.50

Jungle Love
pineapple juice, mango, passionfruit, ice-cream \$9.50

Nutty Professor (v)
banana, peanut butter, dates, cocoa, almond milk \$9.50

Banana Smoothie
banana, yoghurt, milk, vanilla, cinnamon, honey \$9.50

Green Smoothie (v)
spinach, banana, mango, celery, lemon, ginger, chia \$9.50

Frappe w cream
choose: coffee | chocolate | chai | turmeric \$9.50

FRESHLY SQUEEZED JUICES

Green Goodness
apple, celery, cucumber \$8.75

Winter Wellness
orange, carrot, ginger \$8.75

Fruit Fetish
orange, passionfruit, pineapple \$8.75

Morning Glory
apple, ginger, watermelon \$8.75

Pink Panther
grapefruit, strawberry, watermelon \$8.75

W.A.P
watermelon, apple, pineapple \$8.75

Create Your Own
orange, apple, pineapple, watermelon,
carrot, cucumber, ginger, celery
(max 4 ingredients) \$8.75

SOFT DRINKS

coke, diet coke, coke zero, ginger ale, fanta, lift, sprite \$5.00

ICE, ICE BABY

Lemon Iced Tea \$6.50

Iced Latte \$6.50

Iced Long Black \$5.50

Iced Coffee, Chocolate, Mocha or Chai \$9.50
(all served w ice cream and cream)

BOOZY

Bloody Mary
vodka, tabasco, worcestershire, tomato juice, lemon,
celery, cherry tomatoes, cracked pepper \$14.50

Mimosa
bubbles, orange juice \$12.50

COFFEE

available in wild fig blend
espresso, ristretto \$3.80

short mac, long black, double espresso,
cappuccino, flat white, latte \$4.20

mocha, long mac \$4.70

EXTRAS

extra shot coffee, lactose free milk .50

caramel, vanilla, hazelnut .60

mug .80

®happy happy soy boy, .80

®milk lab coconut .80

®alt dairy company almond or oat milk .80

LOOSE LEAF TEA

english breakfast, earl grey, peppermint, chamomile,
darjeeling green, ginger & lemongrass \$5.20

COFFEE ALTERNATIVES

Traditional Chai
house-made \$5.00

Steamed Apple Cider
cinnamon & star anise \$5.00

Turmeric Latte
house-made, honey (contains chilli) \$5.00

Hot Chocolate
wild fig's own hot chocolate \$5.00

Coloured Lattes
beetroot, rooibos, blue, charcoal, matcha \$4.70