

SMALLS

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

BIGS

Textured Cauliflower Salad v chimichurri, cauliflower cheese croquette, pecorino & chilli	\$26
Fish & Chips GFO rosemary salt, tartar sauce & lemon	\$26
Kimchi Chicken Burger Loafers Artisan® milk bun, crispy buttermilk fried chicken, buttercrunch lettuce, fresh tomato & gochujang	\$28
Burnt Nectarine Salad v VG pomegranate, cherry tomato, buttercrunch lettuce, green goodness dressing	\$24
Beetroot Gnocchi GF NF VG cashew cheese, agio de salsa, beetroot textures	\$32
Seafood Moroccan Tagine GF DF cauliflower tabouleh, turmeric labneh	\$27
Mushroom & Truffle Ragu v DFO pappardelle, pecorino, spinach	\$26
<i>add chicken</i>	\$8
Marinated Lamb Rump (served pink) GF mint, broadbean & pea mash, asparagus & harissa labneh	\$32
Kimchi Nasi Goreng 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
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Char Grilled Pitch Black Angus Beef Fillet GF Jerusalem artichoke, sauteed kale, red wine jus	\$42
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SIDES

Fries GFO VGO DF kewpie mayo	\$9
Garden Salad VG GF DF mesculin, red onion, tomato, lemon dressing	\$7
Seasonal Greens VG GF DFO served with love	\$9
Maple Roasted Brussel Sprouts 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 <i>with our famous house made hollandaise</i>	
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

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, carrot, cucumber, ginger, celery	\$8.50
Green Goodness apple, celery, cucumber	\$8.50
Winter Wellness 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

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

Traditional Chai house-made	\$4.80
Steamed Apple Cider cinnamon & star anise	\$4.50
Turmeric Latte house-made, honey (<i>contains chilli</i>)	\$4.50

Hot Chocolate wild fig's own hot chocolate, mexican chilli hot chocolate white hot chocolate (<i>suggestion: add ginger & lime</i>)	\$4.50
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Coloured Lattes beetroot, turmeric, rooibos, blue, charcoal, matcha	\$4.50
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Rainbow Paddle 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