



# FIG TREE CAFE

## SHARE PLATES

### Each \$6.00

Warm marinated Olives [vg]

Roasted red Capsicum with Goats cheese [vg]

Fetta marinated in Lemon & Rosemary [vg]

Stuffed Field Mushrooms [v]

### Each \$9.00

Grilled spicy Chorizo [g]

Spanish spiced Chicken wings

Garlic & Herb stuffed Green Lip Mussels

Scallops with Chilli & Coriander dressing [g]

### Freshly shucked seasonal Oysters

	Half	Dozen
Natural	\$16.80	\$26.80
Kilpatrick	\$18.80	\$29.80

### Breads

Sourdough served with aged Balsamic, extra Virgin Olive oil & house Dukkah [v] **\$6.00**

Garlic & Herb Turkish pide with red Capsicum pepperade [v] **\$7.80**

Assorted breads, house dips & marinated Olives [v] **\$16.80**

## SIDES

### Each \$9.00

Broccoli & Carrots with Butter & toasted Sesame seeds [vg]

Grilled Haloumi, Pine-nuts & Lemon [vg]

Roquette, Pear & Pecorino salad [vg]

Shoestring fries & Truffle Aioli [vg]

Creamy Potato Mash [vg]

[v] - Vegetarian [g] - gluten-free

## ENTREES

	Half	Main
Winter Chowder in a Cob loaf - Vegetable with Herb Foam		<b>\$16.80</b>
- Seafood with crispy Leek		<b>\$26.60</b>
Desiree Potato, caramelized Onion & Rosemary tart topped with Goats curd, Chives and edible flowers [v]		<b>\$16.60</b>
Tempura Pumpkin, Asparagus, Zucchini with Japanese Mayonnaise and Wakame salt [v]	<b>\$15.80</b>	<b>\$21.60</b>
Blue Swimmer Crab & Corn cake, pan-fried Whiting served with an Orange emulsion	<b>\$18.50</b>	<b>\$28.50</b>
Potato Gnocchi with braised Lamb, green Peas & Parmesan brittle	<b>\$17.80</b>	<b>\$26.60</b>
Slipper Lobster Risotto with Confit Pencil Leeks & crispy Squid [g]	<b>\$19.20</b>	<b>\$27.80</b>

## MAINS

	Half	Main
Black Tajima Wagyu flank steak, chargrilled Asparagus, sautéed Mushrooms & Chateau Potato fondant [g]	<b>\$25.80</b>	<b>\$39.80</b>
Veal Osso Bucco with creamy Mash, Broccolini, Vichy Carrots & spiced Sourdough crumbs	<b>\$21.60</b>	<b>\$30.80</b>
Confit Duck, buttered Saffron Orzo, green Peas, sautéed Speck & Shallot compote		<b>\$29.50</b>
Smoked Lamb Rack, Potatoes Boulangere, Pumpkin crown, Zucchini flowers & Madeira glacé [g]		<b>\$36.20</b>
Pan-fried Atlantic Salmon, Parsley mash, Olive tapenade served with a Shrimp & Chive salsa [g]	<b>\$20.50</b>	<b>\$31.50</b>
Grilled Jumbo Prawns, handmade Pappardelle pasta, Chilli, Basil & Lemon salt	<b>\$21.80</b>	<b>\$32.50</b>
Vegetable curry served with Roti bread, steamed Basmati rice, Potato & Caraway raita [v]	<b>\$19.80</b>	<b>\$27.80</b>



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