



RESTAURANT & BAR

PESTO LOAF (V)..... \$10.50

With garlic butter and mandarin infused olive oil

TOASTED CIABATTA (V)..... \$10.50

With hummus and sundried tomato pesto

BAKED BELLY (GF)..... \$16.50

Sweet and spicy marinated pork belly garnished with sesame seeds

FIGS CHOWDER..... \$18.50

Prawn chowder with toasted almonds and crostini

TROPICAL CHOOK (GF)..... \$16.50

Pan seared chicken and mango salad with shaved parmesan,
cherry tomatos, curried mayo and cashew nuts

SQUID \$18.50

Salt and pepper crispy tentacles with sweet chilli sauce

BEET SALAD (V/DF)..... \$16.50

Beetroot and tahini hummus, crispy chickpeas, garden greens,
coconut and almonds

ENTRÉE



RESTAURANT & BAR

CATCH OF THE EVENING (GF/DFO)..... \$28.50

Baked in a banana leaf, with a garden salad and thai dressing

CLASSIC CHOOK (GF)..... \$30.50

Chicken breast stuffed with feta and sundried tomatoes,
served with mash, steamed greens and creamy mushroom sauce

GOLDEN PASTRY (V/VG) \$24.00

Roasted vegetables in flaky pastry with beetroot puree, and basil pesto

MARINARA (V) \$26.00

Fresh fettuccine pasta, tomato, spinach, kaffir lime and parmesan

Add prawns..... **\$30.50**

STUFFED BELLY (GF)..... \$28.50

Date and cranberry stuffed pork belly, served with bok-choy,
garlic mash and peppercorn sauce

SHANK (GFO)..... \$28.50

Coconut and kaffir lime marinated hind shank, with couscous,
broccoli and crispy kumara

PASANDA (GFO/DF)..... \$29.50

Almond based creamy chicken curry, with steamed rice,
pappadam and mango chutney

GRILLED RIBEYE 250GM (H,GFO)..... \$34.00

Grilled to your liking, with chips, mesclun salad
and mushroom sauce

AGED ANGUS BEEF FILLET 220GM (H,GF) \$35.00

Cooked to your liking, with mashed potato, balsamic onions,
steamed greens and peppercorn sauce

THE RUMP (GF)..... \$34.00

Grilled lamb rump, potato cake, bok choy, and red wine jus

MAINS



RESTAURANT & BAR

SWEET NACHOS \$12.50

Saffron mascarpone cream, berry compote and blueberry sugar

BERRY CHEESECAKE..... \$14.50

Served with vanilla ice-cream, raspberries and crumb

LIME YOGHURT MOUSSE (GF)..... \$12.50

ORANGE AND ALMOND CAKE (GF/DF) \$14.50

With plum sauce and raspberry crumb

FIGS SUNDAE..... \$12.50

Vanilla ice cream and chocolate sauce

FRESH FRUIT SALAD (DF/GF/N/V) \$12.50

Seasonal fresh fruit salad with berry sorbet

FIG CHEESE PLATTER..... \$18.00

Assorted premium cheese selection with dried fruit,
quince paste and crackers

Large \$32.50

Please advise your wait staff if you have any dietary requirements

(DF) – Dairy Free (GF) – Gluten Free
(DFO) – Dairy Free Option (GFO) – Gluten Free Option
(V) – Vegetarian (VG) – Vegan (H) – Halal (N) – Nut Free

DESSERT

