



RESTAURANT & BAR

ENTREE

WHOLEMEAL TORPEDO (V)

Wholegrain roll with hummus dip / 8

BRUSCHETTA (V)

Tomato mozzarella avocado, pickled chilli, edamame, toasted sourdough / 16

GARDEN CHOOK (GF/DF/VO)

Cajun chicken strip or tempeh, pistachio, Crispy lettuce, cherry tomato, avocado, With honey balsamic dressing / 19

KUMARA & CORN FRITTERS (V)

On a fresh garden salad with walnut and grilled pear salad with honey balsamic dressing / 14

SEASONED CRAB CAKE

Lemon & chilli crab cakes served with sweet chilli lotus root chips / 18

MAINS

CHOOK SANDWICH

Cajun Chicken open sandwich, tomato cucumber onion, with crinkle chunky chips / 26

DUKKA SALMON (GF/DF)

Pan fried salmon fillet with chunky chips and rocket salad / 28

TRADITIONAL ANGUS BEEF BURGER

with bacon, usual trimmings, onion rings and chucky chips / 26

KOFTA (DF/V)

Kumara, chickpea and sweetcorn kofta in a creamy coconut sauce served with steamed rice / 26

FIGS BUDDHA BOWL (GF/DF/V)

Soft boiled buckwheat tossed with baked pumpkin, beetroot, roasted nuts, and rocket salad drizzled with sweet chilli-lime dressing / 26

DESSERTS

BROWNIE PIE

Served with nut crumbles and ice Cream / 12.5

ICE CREAM SUNDAE

Vanilla ice cream served with whipped cream and your choice of either chocolate sauce or berry coulis / 11

PLUM & WHITE CHOCOLATE CHEESECAKE

With shortbread crumbs, whipped cream & lemon sugar / 12.5

Please advise your wait staff if you have any dietary requirements

DF – Dairy Free GF – Gluten Free N – Nut Free V – Vegetarian VG – Vegan GFO – Gluten Free Option