



Entrée

Garlic Ficelle

with sundried tomato pesto & basil infused olive oil /08

Soup of the Moment (V/GFO)

chef's whim and changes daily /11

The Chowder

saffron infused seafood chowder with prawns, mussels, calamari served with grilled sourdough /18

Maple Glaze Oink Belly (GF)

maple glazed pork belly, smoked beetroot puree, pickle onion with crackling /18

Lamb Croquettes (N/H)

crispy fried spicy lamb roll with aioli and mint vinaigrette /18

Tostada Prawn Salad (N/DF)

prawns, avocado, crispy tortilla, lettuce, tomato, jalapeno with chipotle aioli /21
Haloumi /18(N/V)

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

Mains

The Local Catch (GF/N)

pan fried cajun fish served with mesclun salad, chunky chips, and tropical salsa /29

Figs Famous Chook (GF)

free range chicken breast stuffed with feta and spinach paired with gratin potato, French bean, and brandy pepper sauce /29

Cola Glazed Baby Back (N/GF)

inhouse glazed marinated pork ribs on a bed of chunky chips and corn salad /27

Sri Lankan Lamb Shank (H/GF/N)

chef Himal's braised shank, Mash, Sautéed greens topped with crispy kumara /28

Truffle Mushroom & Walnut Fettuccine (V)

with creamy basil pesto, feta & parmesan /26

30 -Day Aged Sirloin Steak (H/GF/N/DF) 220gm

with chunky potato chips, garden Salad, fried egg with port wine jus /32

Hereford Angus Fillet (H/GF/N) 220gm

cooked to your liking, served with Mash, Steamed Vegetables and Mushroom sauce /36

Sides /6

Garden salad / chunky chips / Steamed vegetables / Garlic Mash

Desserts

The Apple of our Eye

apple fritters with cinnamon ginger nut ice cream, praline and anglaise /12.5

Berry Kick

inhouse made berry & white chocolate Cheesecake with ginger nut crumb base topped chantilly cream and berry coulis /12.5

Something Fresh (D/GF/N/V)

a mix of seasonal fresh fruits with fusion sorbet /12.5

Old Favourite (GFO/V)

vanilla ice cream with chocolate sauce or berry coulis /10.5

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