

fig tree





group bookings menu

Our menus are all about celebrating the local produce of the Byron Shire.

Whether it's freshly picked from our own 'Fig Tree Garden', the local farmers' markets, or having one of our neighbours drop in with gorgeous produce they've grown on their farm or caught off their boats.

Please find presented a selection of menus from which you can choose the style of dining that best suits you and your guests.

You will find a few examples of some of our most popular dishes; these will give you some inspiration for canapés, entrées, mains and desserts.

Our menus are constantly evolving with the seasons and are always designed in collaboration with you and our chefs.

I look forward to talking with you after your tasting at Fig Tree to come up with a menu specifically for you and your guests, which takes into account your favourite foods, style of reception, dietary requirements as well as what's in season.

I hope that this helps whet your appetite and provides food for thought.

Bon Appetit

Che



menu styles

INDIVIDUALLY PLATED

Canapés to begin, individually plated main course, sweets to finish: \$120pp

Guests sip on cocktails and enjoy canapés. (Entrée can be served for an additional \$22pp)
The main course is served as alternate drop (option of à la carte \$8pp additional).
Sides are served in the middle of the table.
Dessert station or roaming desserts are served.

Choose 4 canapés - to begin
Choose 2 gourmet tastes - to excite
Freshly baked bread, marinated local olives w extra virgin olive oil - for the table
Choice of 2 mains - served alternately (Vegetarian option served in addition)
Choose 2 sides - to share
Choose 2 sweet canapés or dessert station

SHARED TASTING PLATTERS

Canapés to begin, main course served on platters, sweets to finish: \$120pp

Guests sip on cocktails and enjoy canapés. The main course is served on platters so guests can help themselves. Either a dessert station or roaming desserts are then served which allows the rest of your event to easily flow on to the next part of your evening.

Choose 4 canapés - to begin
Choose 2 gourmet tastes - to excite
Freshly baked bread, marinated local olives w extra virgin olive oil - for the table
Choice of 3 mains - served on platters for guests to share
Choice of 3 sides to share
Choose 2 sweet canapés or dessert station

FIG TREE TASTING MENUS

Canapés to begin, antipasti table, 6 share plate courses from the Fig Tree tasting menu: \$150pp

Guests sip on cocktails and enjoy canapés. This is followed by shared 6 course meal from our signature menu. Think whole baked fish & rib eye steaks. This is the menu for the foodies.

Choose 4 canapés - to begin
Choose 2 gourmet taste - to excite
Antipasti table
Freshly baked bread, marinated olives and beurre noisette - for the table
6 share plate courses from Fig Tree's tasting menu – to be confirmed with the chef directly
Choose 2 sweet canapés or dessert station



canapés to begin

FROM THE GARDEN

Roasted red pepper tapenade & goats curd on toast
Button mushrooms w garlic & thyme
Fig, sweet basil and baby mozzarella skewers
Dengaku – Japanese eggplant & miso

FROM THE OCEAN

Tuna, avocado, ponzu, togarashi
Local snapper, lime, coriander & chilli
Cured salmon, pickled cucumber & labne
Smoked snapper, lemon myrtle, garden herbs

FROM THE PADDOCKS

“Polpette” Napoli meatballs w local tomatoes
Seared Jamaican jerk chicken sticks
Sticky Vietnamese pork belly spoons
Yakatori chicken skewers, mirin, ginger

Additional Canapés \$5pp



gourmet tastes to excite

FROM THE GARDEN

Arancini balls w mushroom, olives & goats curd
Croquette - dill & pea, w yoghurt & mint
Crisp polenta, fig & onion jam & triple cream brie
Pizza slices, roast pumpkin, goats cheese & rocket

FROM THE OCEAN

Freshly shucked Brunswick oysters, natural mignonette,
lemon, Tabasco
Yamba prawns, rosemary, garlic & lemon
Ballina spanner crab, tostadas, green chilli & sour cream
Spanner crab and corn tostadas, green chilli salsa and sour
cream

FROM THE PADDOCKS

Confit duck, cucumber, shallots & plum sauce
Lamb backstrap, cumin, ginger
Beef & blue cheese sliders

Additional Gourmet Treats \$6pp



entrées

FROM THE GARDEN

Garden beets, figs, Persian feta & honey
Handmade burrata, zucchini and mint
Fig Tree garden salad, pickled, roasted and raw
Local mushrooms w polenta & pecorino

FROM THE OCEAN

Yamba king prawns, rosemary, garlic & lemon
Moreton bay bug, garlic and capers
Seared sesame tuna, daikon, shizo

FROM THE PADDOCKS

Our neighbours beef cheeks braised for 12hrs in shiraz & wattleseed
Bangalow pork, pears & fennel
Rabbit & Pork ragu w truffled mash
Glen Innes lamb, confit garlic & peas

Entrées are an additional \$22pp



main courses

FROM THE GARDEN

Shimeji, swiss brown & button mushroom risotto, truffles & parmesan
Roasted Fig Tree garden vegetables w Byron Bay halloumi
Dutch cream gnocchi, pumpkin, olives, goats curd & sage
Burrata, tomatoes, zucchini and mint

FROM THE OCEAN

Local line caught fish of the day
w/ grilled asparagus, lemon, caper butter
w/ saffron, local tomatoes, chickpeas & coriander
w/ roasted wakame, finger lime, yuzu citrus

FROM THE HILLS

Free range chicken, prosciutto, tomatoes, capers, olives
Free range chicken, white beans, parsley & olives
Bangalow Sweet Pork, pears, apples, aniseed myrtle
Bangalow Sweet Pork, pumpkin, sage & fennel

FROM THE PADDOCKS

Lamb, cannellini beans, tomato, garden basil & olives
Glen Innes Lamb, grilled eggplant, peppers, podded peas & mint
Beef, baby beets & carrots from our garden, shiraz jus
Our neighbours beef, mushroom ragout, confit garlic & eschallots

sides

GRAINS & PULSES

Puy Lentils w smoked speck and lemon
Mushroom & tarragon risotto w truffled parmesan
Soft polenta, lemon, thyme & pecorino

ROOTS & VEGETABLES

Roast baby potatoes w rosemary salt & confit garlic
Root vegetables, aioli
Beans, peas, mint & lemon from the orchard

LEAVES

Baby spinach, pea, Persian feta, preserved lemon
Fig Tree garden salad, leaves, flowers & herbs
Rocket, Japanese pumpkin, goats curd, aged balsamic



something for the sweet tooth

SWEET CANAPÉS

The dessert station is designed to allow people to enjoy cakes and other sweets at their own leisure, while people mingle, roam and party on

Fig Tree pavlova- meringues w seasonal fruits and vanilla cream
Selection of house made sorbets & gelato
Sticky date pudding with salted caramel sauce
Dark Chocolate & raspberry mousse
Profiterole, vanilla, chocolate

Additional sweet canapés \$4pp

CAKES

If you choose to bring your own cake or dessert, we will serve it at a dessert station for you and your guests to enjoy.

Cheese Wheel Tower - \$7.50pp

3 tier 60-80 pax
5 tier 90-120 pax
All cheese towers include crackers, quince paste, muskatels, grapes, seasonal fruits

Croquembouche - \$7.5pp (min 60 guests)

Profiterole tower coated in dark or white chocolate, filled with vanilla bean crème patisserie



other platters & options

LATE NIGHT FEASTING TABLE

Optional extra \$10pp

Perfect for later on in the evening, served from a feasting table.

Bangalow smoked ham, English cheddar, house pickles, chutneys, brioche bread and crackers

TEA AND COFFEE

\$4pp

Locally grown Zentvelds coffee & organic Love Tea

ANTIPASTI

Accompanying bread on the table extra \$6pp or Station / Bar \$12pp

A selection of locally cured Bangalow sweet pork salami, cheese, pickled vegetables and dips served with our delicious Fig Tree Restaurant bread and crackers.

CHEESE PLATTERS

Optional extra \$6pp or Station / Bar \$10pp

A selection of Australian and International cheeses served with fruit, crackers and quince paste



bon appetit
