fig tree
event menu
about our menus and our food

Food is our language. It’s what we know. It’s what we simply love to do, and have been doing since 1981.

Established and owned by the same family that is still here today, we really do offer the most authentic paddock to plate ethos. It is ingrained in our history. Fig Tree’s chef’s and gardener’s work together in mastering this slow food movement, aligning it with next level flavour, creativity and selection. Drawn from our team’s passion for travel and respect for tradition, you can also expect a plethora of cuisines – exquisitely executed with the homegrown and thoughtful ‘Fig Tree’ touch.

Our ingredients are hand-picked from Fig Tree’s thriving veggie, herb, edible flower and citrus garden - one pretty incredible backyard that we attend to day in, day out. Everything else? What we can’t grow we source locally from our neighbouring farms, fishermen and producers. It’s important to note that our menu will change subtly with the season and what is available.

Hands down, dinner for us is the true highlight of your celebration. We relish in your guests relaxing around banquet tables, sharing stories, laughter and creating memories. To embrace this, our dishes are always designed to share.

“Do not dismiss the dish saying that it is just simply food. The blessed thing is an entire civilization in itself”.
Abdulhak Sinasi, Turkish poet

Bon Appetit

Che Devlin
Chef & Owner
Shared platter menu $120pp
Canapés to begin, share platters and sides, sweets to share

Guests sip on cocktails and enjoy canapés in the afternoon. The main course is served on platters so guests can share and help themselves.

A selection of 4 canapés - to begin
Freshly baked bread, marinated local olives with extra virgin olive oil - for the table
Choice of 3 platters - to share
Choice of 3 sides - to share
A selection of 2 sweet canapés

Fig Tree tasting menu $150pp
Canapés to begin, antipasti table, 6 share platters, cheese and sweet table.

This is our signature menu.

Choose 4 canapés - to begin
Antipasti, cured meats, pickled vegetables, dips & bread for the table
Choice of 6 platters - to share
Cheese, fruit & sweet table to be arranged

Vegetarian / Vegan Menus
The Fig Tree garden forms the basis of all our menus
“It’s where we as Chefs start our day at the Fig Tree.”
Looking after your vegetarian and vegan guests or preparing a full Vegan / Vegetarian Menu is an absolute pleasure for us.

Dietary requirements
All dietary requirements will be catered for with a special menu designed for those guests, whether that’s Grandad who wants a well-cooked steak or guests with particular allergies or preferences. Please confirm any dietary requirements at confirmation of your menu.

Menu styles
Of course we naturally feel the best way to dine is to sit down and share with your friends and family, but if you would prefer an individually plated à la carte or alternative drop menu, it is easy to adopt the menu to suit.
Alternate drop - an additional $5pp
À la carte - an additional $10pp
The addition of an entrée - $20pp
canapés to begin

From the garden
Byron Bay mozzarella, basil oil, fresh fig (gf)
Garden eggplant, miso & sesame glaze (gf, df)
Mushroom & truffle arancini
Sweet pea & dill croquette

From the ocean
Yellow fin tuna, chive & citrus (gf, df)
Flame tail snapper, limes from the orchard (gf, df)
Gin cured salmon, pickled cucumber & dill (gf)
Local oysters, garden citrus & mignonette (gf, df)
Ballina prawns, garlic & lemon (gf, df)

From the paddocks
Roasted meatballs, local tomatoes & basil (gf)
Glazed pork belly, pickled cabbage and star anise (gf, df)
Grilled chicken skewers, mirin & ginger (gf, df)
Fig Tree sliders

Additional Canapés $5pp
share platters

From the garden
Local mushroom risotto, truffle & parmesan (gf)
Garden beetroots, figs & feta (gf)
Dutch cream gnocchi, pumpkin & sage (gf, df)
Handmade burrata, zucchini & mint (gf)

From the ocean
Local fish crudo, lemon & olive oil (gf, df)
Ballina king prawns, harissa & lemon (gf)
Snapper, carrot & asparagus (gf)

From the hills
Free range chicken & local mushrooms (gf)
Free range chicken, salsa verde & lemon (gf)
Bangalow Sweet Pork, sage, garlic & capsicum (gf, df)
Bangalow Sweet Pork, apples & eschallot (gf, df)

From the paddock
Lamb shoulder, celery, mint & pomegranate (gf, df)
Glen Innes Lamb, dukkah & yoghurt (gf)
Beef asado, green shallot & chilli (gf, df)
Our neighbour's beef, carrots, eschallot & red wine (gf, df)

sides

Vegetables
Fig Tree roasted potatoes, chives & garlic (gf, df)
Charred broccolini, lemon & olive oil (gf, df)
Garden carrots, thyme & rosemary (gf, df)
Roasted cauliflower, tahini, chickpea & lemon (gf, df)

Grains
Puy lentils, leeks & red wine (gf)
Buckwheat, parsnip & parsley (gf, df)
Pea & sorrel risotto, lemon & parmesan (gf)

Leaves
Baby spinach, green bean & mint (gf, df)
Fig Tree garden plate (gf, df)
Rocket, roast vegetables & Persian feta (gf)
The Sweet Canapés are served roaming and then placed onto a table for guests to enjoy at their own leisure.

Roasted apple crumble tart
Fig Tree chocolate & raspberry brownie (vegan, gf)
Garden citrus & frangipane tart

Additional sweet canapés $5pp

Seasonal desserts can be arranged.

**Cheese Wheel Tower - $7.50pp (min 60 guests)**
3 Tier 40 - 70 pax
5 Tier 70 - 120 pax
All cheese towers include crackers, quince paste, muscatels, grapes & seasonal fruits

**Croquembouche - $7.50pp (min 60 guests)**
Profiterole tower coated in dark or white chocolate, filled with vanilla bean crème patisserie
other platters & options

Late night feast
Optional extra $10pp
For those who get a bit hungry when dancing and drinking.

Quesadilla (V)
Jalapeño sausage hot dogs, cheese, onion & mustard
Pulled pork, kimchi & slaw sliders

Antipasti station
Optional extra $10pp
A selection of locally cured Bangalow sweet pork salami, pickled vegetables &
dips served with our delicious Fig Tree bread & crackers

Cheese platter station
Optional extra $10pp
Australian & international cheeses served with fruit, crackers & quince paste

Tea & Coffee - $4pp
Locally grown Zentvelds coffee & organic Love Tea

to consider

Children’s meals
$20 per child
The children’s meals are just as important as what the adults eat, and keeping the
children happy and well fed adds to the parent’s enjoyment of the evening.

Children usually enjoy the selection of canapés before the meal with at least a
few satisfying their taste buds.

For dinner, we usually serve a simplified version of what mum and dad are eating,
but it’s just as easy to create their favourite dish, spaghetti Bolognese or fish &
chips.

Meals for Service Providers
$25 per person
If, as part of the service contract, other service providers are to be supplied
meals, we will prepare them a meal based on your selected main course or
standing meal. These meals are usually served straight after your guests’ mains in
an area discreetly away from the dining room.