

# *fig tree*

## SUMMER LUNCH SERIES

### TO ENTICE

House bread, smoked butter  
Gruyere gourgere, honey from our hive

### TO EXCITE

Garden vegetables pickled, fresh, sprouted  
Bangalow sweet pork terrine, cos, anchovy  
Local fish crudo, yuzu, kombu

### TO SATISFY

Dry aged bone in Rib Eye 750gm, tarragon bearnaise  
Line caught fish roasted on citrus leaves, capers, olives

### SIDES TO SHARE

Potato mille feuille, chives, jus  
Coal kissed gai-lan, shitake mushroom, crispy garlic

### TO INDULGE

Bay leaf ice-cream, olive oil  
Whey cooked sweet onion, comte, cruffin

*itadakimasu*

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## SUMMER LUNCH SERIES

*Vegan*

### TO ENTICE

House bread, lemon myrtle, olive oil

### TO EXCITE

Compressed cucumber, pickled onion, pepita cream

Garden vegetables pickled, fresh and sprouted

Vegetable terrine, sunflower seeds, borage

Cold soba noodle, ponzu, chives

### TO SATISFY

Smoked carrot, nasturtium, green pea dressing

Braised leeks, green garlic, dutch cream

### SIDES TO SHARE

Potato mille-feuille, chives, jus

Coal kissed gai-lan, shitake mushroom, crispy garlic

### TO INDULGE

Bay leaf sorbet, olive oil

Blackberry, fig leaf, sticky rice

*itadakimasu*