

fig tree

ARRIVAL COCKTAIL

Gin e'scape
Aperol spritz

CANAPES

Oysters, rice vinegar, kombu, chives (df, gf)
Confit kingfish, ginger, chilli, kaffir, betel leaf (gf, df)
Melon, prosciutto, house fermented chilli salt (gf, df)
Sichuan lamb skewer, crispy chilli oil (gf, df)

Bread served with Nimbin Valley salted butter

MAIN PLATTERS

Local fish, coconut, kaffir, lemongrass, Thai basil (gf, gf)
Spatchcock chicken, fennel, lemon, salsa verde (gf, df)
New England lamb, braised shallot, mint (gf, df)

SIDE PLATTERS

Zucchini, mint, peas, ricotta (gf, veg)
Roasted beetroot, creme fraiche, dill, honey vinegar (gf, veg)
Roasted potatoes, confit garlic emulsion (gf, df, veg)

DESSERT

Fig Tree citrus tart
Wedding Cake by Marina Machado

DESSERT COCKTAIL

Espresso martini