

fig tree

COOKED OVER COALS

OMNIVORE MENU

Fig Tree signature gilda

Oysters, smoked wagyu vinaigrette

Lyonnais-style sausage, shishito, truffle

Lemon, mozzarella, anchovies

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House-made flat bread

Crème fraîche, house pickles

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Pan fried local fish, lemon oil, sunchoke cream

Coal-kissed octopus, peppers, citrus

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Fire-roasted leeks, white soy, leek top oil

Globe artichoke, stracchino, chilli

Leaves, herbs, flowers from the garden

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Dark chocolate, marshmallow, cumquat

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3pm sitting - additional course

Confit sweet onions, comté, chives

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Optional course to consider - \$100

Ironbark grilled, ribeye steak, 1kg

Pepper berry jus, horseradish, skin on fries

(serves 2 to 4 guests)