

Winter Menu

Small Plates

Mussels (GF avail, DF)	\$22.50
Lemon grass and coconut broth, sourdough	
Tempura Prawns (DF)	\$21.50
Guacamole, saffron mayo	
Garlic Bread (GF avail, V)	\$12.00
Bread with garlic butter and parsley	
Fried chicken (GF)	\$23.50
Korean sauce, gherkins	
Fried Cauliflower (DF, GF, V)	\$21.50
With tzatziki, almonds, and pomegranate	
Soup of the Moment (GF avail, V).....	\$19.50
With sourdough and whipped butter	
Fig Platter for 2	\$72.00
Garlic bread, fried chicken, cauliflower, prawns, cheese and dips	

Classics

Beer battered fish & chips (DF, GF avail)	\$32.00
Fish of the day, chunky fries, house slaw, tartare sauce, lemon	
BBQ beef and bacon burger (GF avail).....	\$32.00
Brioche bun, smoked cheddar, apple slaw, BBQ aioli, gherkin, chips	
Bangers and mash (GF)	\$28.00
Casalinga sausages, paris mash, onion gravy, parsnip chips	
Lamb shank (GF, DF avail)	\$36.00
Harissa roasted vegetables, hummus, golden raisins, buttermilk dressing	

From the Grill

Served with Chunky fries and salad plus your choice of sauce (GF, DF)

200g Fillet	\$49.00
200g Ribeye	\$47.00
250g Ribeye	\$52.00

Sauces

Onion Jus (GF)	Red wine Jus (GF, DF)
Mushroom sauce (GF)	Garlic butter (GF)

Mains

Grilled chicken (GF)	\$36.00
Caramelised cauliflower puree, bok choy, apricot salsa, mustard sauce	
Akaroa salmon (GF, DF)	\$42.00
Romesco, leek, confit potatoes, salsa verde	
Pork Belly (GF, DF)	\$36.00
Parsnip puree, wild mushroom, brocolini, chorizo, crackling, onion jus	
Baked potato gnocchi (V, DF avail)	\$32.00
Pomodoro sauce, buffalo mozzarella, basil pesto, Parmesan	
Fattoush salad (DF, GF available)	\$32.50
Beetroot, orange, red onion, parsley, mint, fried pita, black sesame tahini.	
- Add Grilled Chicken, Pork, Prawns, Halloumi, Cauliflower	

Sides

Fries , aioli (GF, DF, V)	\$10.50
Kumara fries , sweet chilli, sour cream (V)	\$12.50
Paris mash potato , parmesan (GF, V)	\$9.50
Winter vegetable , salsa verde (GF, DF, V)	\$10.50
Confit potato , garlic, rosemary, fried shallots (GF, DF, V)	\$9.50
Garden salad , happy dressing (GF, DF, V)	\$8.50

Desserts

Apple & rhubarb white chocolate crumble (GF, V)	\$16.00
With brandy custard	
Crème Brulée (GF, V).....	\$16.00
With Amaretti	
Cheesecake of the day (V).....	\$16.00
Fig Sundae (V)	\$16.00
Vanilla bean ice cream, whipped cream, wafer, sprinkles, and chocolate or caramel sauce	



**RESTAURANT
& BAR**

Please advise wait staff if you have any dietary requirements.
(DF) Dairy Free (GF) Gluten Free (V) Vegan



Fig