

Winter Menu

Small Plates

- Mussels** (GF avail, DF) **\$22.50**
Lemon grass and coconut broth, sourdough
- Tempura Prawns** (DF) **\$21.50**
Guacamole, saffron mayo
- Fried halloumi** (GF avail, V) **\$22.50**
Black sesame honey, lemon, lavosh
- Lamb ribs** (DF, GF) **\$28.00**
Sumac pickled onions, chimichurri
- 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** **\$65.00**
Garlic bread, fried chicken, cauliflower, lamb ribs, 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) **\$34.00**
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** **\$45.00**
- 250g Ribeye** **\$44.00**

Sauces

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

Mains

- Grilled chicken** (GF) **\$36.00**
Caramelised cauliflower puree, 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
- Prawn fettuccine** **\$30.50**
cream sauce, lemon crumb
- 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
- Chocolate hazelnut tart** (V) **\$16.00**
Berry compote, vanilla mascarpone
- 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