

*fig tree*



2024  
*Menu*





## OUR FOOD & MENUS

Food is our language. It's what we know.  
It's what we simply love to do, and have been doing since 1979.

Established and owned by the same family that is still here today, we offer the most authentic paddock-to-plate ethos. It is ingrained in our history. Fig Tree's chefs and gardeners work together in mastering this slow food movement, aligning it with next-level flavour, creativity and selection. Drawn from our team's passion for travel and respect for tradition, you can also expect a diverse array of cuisines – exquisitely executed with the homegrown and thoughtful 'Fig Tree' touch.

Our ingredients are hand-picked from Fig Tree's thriving veggie, herb, edible flower and citrus garden - one pretty incredible backyard that we devotedly tend to every day. Everything else? What we can't grow we source locally from our neighbouring farms, fishermen and producers. It's important to note that our menu will change subtly with the season and what is available.

Hands down, dinner for us is the true highlight of your celebration. We relish in your guests relaxing around banquet tables, sharing stories, laughter and creating memories. To embrace this, our dishes are always designed to share.


BON APPETIT

CHE DEVLIN  
CHEF & OWNER







A man with short dark hair, smiling warmly, is wearing a dark green long-sleeved shirt and a dark green apron with black straps and brass-colored rings. He is holding a white oval plate filled with food, including skewers of grilled meat, sliced radishes, and fresh green herbs. The background is dark and out of focus, suggesting an outdoor or semi-outdoor setting at night.

*"Do not dismiss the  
dish saying that it is  
just simply food.  
The blessed thing is  
an entire realization  
in itself"*

– Abdulhak Sinasi, Turkish poet





## MENU STYLES

### *Shared Platter Menu*

CANAPÉS TO BEGIN, SHARE PLATTERS AND SIDES

\$135PP

A selection of 4 canapés - to begin  
Bread served with Nimbin Valley cultured butter - for the table  
Choice of 3 platters - to share  
Choice of 3 sides - to share

*Your wedding cake to be served on platters roaming*

### *Fig Tree Tasting Menu*

CANAPÉS TO BEGIN, ANTIPASTI, ENTRÉE TO SHARE, SHARE PLATTERS AND SIDES

\$165PP

This is our signature menu.

A selection of 4 canapés - to begin  
Antipasti, cured meats, pickled vegetables, dips & bread for the table  
Choice of 1 entree - to share  
Choice of 3 main platters - to share  
Choice of 3 sides - to share

*Your wedding cake to be served on platters roaming*

# MENU NOTES

## Vegetarian / Vegan Menus

The Fig Tree garden forms the basis of all our menus "It's where we as chefs start our day at the Fig Tree."

We are passionate about our garden & the fruits, leaves, grains, herbs & vegetables that abound.

We are delighted to help bring together a vegan & or vegetarian menu to excite you & your guests tastes & senses!

## Dietary Requirements

Standard dietary requirements, such as for dairy-free, gluten-free, vegetarian or vegan guests, are able to be catered for at no additional charge. More specific dietary requests which require the kitchen to source and replace particular ingredients, such as seed oil-free or low-salicylate diets will incur a charge of \$20 per guest requiring a specific meal.

*\* Please note, if you have a guest who is anaphylactic to any ingredients in the dishes you select, we will endeavour to accommodate this to the best of our ability. Whilst the catering team acknowledges the request and will have meals specially prepared, we will not be held liable for any adverse situation that arises from any guest's dietary requirement.*

## Menu Styles

We feel the best way to dine at a wedding is to sit down and share with your friends and family, but if you would prefer an individually plated à la carte or alternative-drop menu, we can easily adapt the menu to suit.

### Alternate drop

Choose two main dishes to be served alternately plus two sides which will be served as share platters on the table.

– an additional \$10pp (all other menu inclusions remain the same).

### À la carte

Choose three main dishes and two sides. The three main options will be placed on a menu for your guests to choose from on the evening, our chefs will cook each main meal once orders are placed.

Please choose at least one vegetarian dish out of the three main dishes.

Please note, the sides will be served as share platters on the table.

*\*This menu option will take longer to cook and serve.*

– an additional \$30pp (all other menu inclusions remain the same).

### The addition of an entrée


One set entrée served individually or to share

– an additional \$22pp

## 2025 Menu Selections

Our brand new 2025 menu will be unveiled in mid 2024, featuring a mouthwatering array of dishes similar to the current selection that promise to take your dining experience to the next level. You can expect a wide range of delectable options that are sure to please even the most discerning palates.



A still life photograph of a dining table. In the foreground, there are two wine glasses filled with red wine, a glass of water, and a small bowl of cherries. In the background, there are pink and white flowers. The text is overlaid in a cursive font.

*Our menu celebrates  
the diversity of  
cultures, produce and  
dining traditions.*

*You and your guests  
arrive and the rest is  
a journey.*



## CANAPÉS TO BEGIN

Please select 4 Canapés

### *From the Garden*

Dill pickled cucumbers, sunflower cream,  
flowers from the garden (gf, df, vegan)

Soy braised watermelon, shiso salt (gf, df, vegan)

Caprese skewers, fresh mozzarella, basil, heirloom tomato (gf, df, veg)

Olive, roast pepper, guindilla 'gilda' (gf, df, vegan)

Porcini, parmesan arancini (veg)

### *From the Paddocks*

Melon, prosciutto, house fermented chilli salt (gf, df)

Chicken katsu sandwich, yuzu aioli (df)

Chicken yakitori skewers, togarashi (gf, df)

Sichuan lamb skewer, crispy chilli oil (gf, df)

Lemongrass, kaffir pork belly skewers (gf, df)

### *From the Ocean*

Oysters, rice vinegar, kombu, chives (df, gf)

Escabeche mussel, cucumber (gf, df)

Anchovy, olive, guindilla 'gilda' (gf, df)

Confit kingfish, ginger, chilli, kaffir, betal leaf (gf, df)

Byron Bay prawn roll (df)

Additional Canapés \$8pp





## ENTRÉES

Included depending on your menu choice

### *From the Garden*

Chargrilled zucchini, eggplant, salmoriglio (gf, df, veg)  
Byron Bay burrata, crispy chilli, olive oil (gf, veg)  
Braised white beans, pepita romesco (gf, df, veg)

### *From the Paddocks*

Chicken terrine, cornichon, capers (gf)  
Duck, Radicchio, orange (gf, df)  
Lamb croquette, sauce gribiche, fresh herbs (gf, df)  
Lamb backstrap, hummus, sumac (gf, df)

### *From the Ocean*

Local fish crudo, capers, eshallot, citrus, olive oil (gf, df)  
Ballina prawns, curry leaves, butter (gf)  
Octopus, heirloom tomatoes, coriander, lime juice (gf, df)

Additional Entrée \$22pp





## MAIN PLATTERS TO SHARE

### *From the Garden*

Miso eggplant, shallot, sesame (gf, df, veg)  
Whipped white bean, whole portobello mushrooms,  
thyme, garlic (gf, veg)  
Housemade gnocchi, 'alla norma' sauce, parmesan (gf, veg)  
Housemade gnocchi, pumpkin cream, sage, pangrattato (gf, veg)

### *From the Hills*

Spatchcock chicken, roast tomato, olives (gf, df)  
Spatchcock chicken, fennel, lemon, salsa verde (gf, df)  
Roasted pork 'lechon', lemongrass, shallots, fresh herbs (gf, df)  
Roasted pork 'porchetta', roasted grapes, agrodolce (gf, df)

### *From the Ocean*

Ballina king prawns, garlic, lemon (gf)  
Local fish, pepperonata, citrus (gf)  
Miso glazed local fish, cucumber salad (gf)  
Local fish, coconut, kaffir, lemongrass, Thai basil (gf, gf)

### *From the Paddocks*

'Our neighbours Beef', white onion, pickled mustard seeds, jus (gf, df)  
'Our neighbours Beef', pomme puree, chives, jus (gf)  
New England lamb, braised eshallot, mint (gf, df)  
New England lamb, whipped feta, preserved lemon (gf)

Additional Main Platter \$28pp





## SIDES

### *Leaves*

Seasonal Fig Tree garden leaves, radish, cucumber (gf, df, vegan)  
Grilled gem lettuce, anchovy whip (gf)  
Green beans, sorrel, avocado, pepita pesto (gf, veg)  
Slow roasted cabbage, nori, shiso (gf, veg)

### *Vegetables*

Salted cucumber, shallots, chilli, ginger (gf, df, vegan)  
Zucchini, mint, peas, ricotta (gf, veg)  
Tomato, fresh mozzarella, basil, olive oil. (gf, df, veg)  
Soy braised daikon, sesame, green shallots (gf, df, veg)

### *Root Vegetables*

Roasted beetroot, creme fraiche, dill, honey vinegar (gf, veg)  
Braised fennel, fried breadcrumbs (veg)  
Pomme puree, chives (gf, veg)  
Roasted potatoes, confit garlic emulsion (gf, df, veg)

**Additional Side Platter \$6pp**





## SWEETS

For those with a sweet tooth, here are a few signature sweets that you may wish to order.

Fig tree citrus tart  
Cannoli whipped ricotta  
Salted dark chocolate tart  
Double chocolate brownie

Ice cream carts, please see the Byron Bay Weddings supplier directory

One sweet choice served plated - \$16pp  
One sweet choice served as a canapé - \$6pp

## WEDDING CAKES

Please view the Byron Bay Weddings website for local wedding cake makers.

We will serve this as a roaming dessert.

No cakeage is charged.

Cheese wheel towers \$15pp (min 30 people)

3 Tier 30 - 40 pax

4 Tier 40 - 70 pax

5 Tier 70 - 120 pax

All cheese towers include crackers, quince paste, grapes & seasonal fruits.

*\*Chefs selection of cheeses based on availability & the season. Please let us know if you have any preferences and we will do our best to incorporate these.*





# MENU ADDITIONS TO CONSIDER

## Late Night Feast

\$15PP - PER SELECTION

American cheeseburger, pickles, onion, potato bun  
'Sausage sizzle', local beef sausages, burnt onions, soft white bread  
Double smoked ham, cornichons, mustard, fresh rolls  
Local and imported cheese plates, quince paste, fruits and crackers  
Kebab pockets, slow roasted lamb, hummus, tabouli, sumac onions

*\*Minimum 40 people*

## Antipasti Table

\$20PP

A selection of cheeses, locally-cured salumi, pickles, dips & crackers.

*\*If chosen, this must be applied to the entire guest number.*

## Seafood Table

\$25PP

A selection of freshly shucked sydney rock & pacific oysters  
with garnishes, peeled yamba king prawns with lemon & aioli,  
smoked salmon & white anchovies.

*\*If chosen, this must be applied to the entire guest number.*

## Tea & Coffee

\$4PP

Premium coffee pods & organic Love Tea

*\*Minimum 20 people*





## Children's Meals

\$40 PER CHILD

The children's meals are just as important as what the adults eat, and keeping the children happy and well-fed adds to the parents' enjoyment of the evening.

Children will enjoy shared snack platters before their main meal to satisfy their taste buds.  
Choice of one children's meal to be served for all children attending.

Fish & Chips  
Chicken & Chips  
Pizza  
Spaghetti Bolognese

*Alternatively, we can provide a simplified version of what the grown ups are eating.*

Fruit salad for dessert

We do not have a cut off in regards to age for children's meals, it is really just any children that you think will be happy with a children's meal as opposed to eating from the adults menu.

## Meals for Service Providers

\$25 PER PERSON

If, as part of the service contract, other service providers are to be supplied meals, we will prepare them a meal based on your selected main course or standing meal. These meals are usually served straight after your guests' mains in an area discreetly away from the dining room.

A warm, intimate scene of a table set for a celebration. A tall, lit white candle stands in a white holder, casting a soft glow. To its right, a bouquet of white daisies and pink hydrangeas adds a touch of freshness. In the foreground, a hand holds a glass of a frothy, brown beverage topped with chocolate shavings. To the left, a tray of small, square chocolate desserts with white cream and red cherries is visible. In the lower foreground, a white plate holds a slice of chocolate cake with white cream and a cherry, with a spoon resting beside it. The table is covered with a white cloth, and the overall atmosphere is cozy and festive.

We remain true to  
our beginnings;  
Food is grown in our  
own fig tree garden  
and orchards and is  
lovingly prepared in  
our family kitchen.