

fig tree





wedding menu

Our menus are all about celebrating the local produce of the Byron Shire.

Whether it's freshly picked from our own 'Fig Tree Garden', the local farmers' markets, or having one of our neighbours drop in with gorgeous produce they've grown on their farm or caught off their boats.

Please find presented a selection of menus from which you can choose the style of dining that best suits you and your guests.

You will find a few examples of some of our most popular dishes; these will give you some inspiration for canapés, entrées, mains and desserts.

Our menus are constantly evolving with the seasons and are always designed in collaboration with you and our chefs.

I look forward to talking with you after your tasting at Fig Tree to come up with a menu specifically for you and your guests, which takes into account your favourite foods, style of reception, dietary requirements as well as what's in season.

I hope that this helps whet your appetite and provides food for thought.

Bon Appetit

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menu styles

INDIVIDUALLY PLATED

Canapés to begin, individually plated main course, sweets to finish: \$90pp

Guests sip on cocktails and enjoy canapés.
(Entrée can be served for an additional \$22pp)
The main course is served alternately (option of à la carte \$8pp additional).
Sides are served in the middle of the table.
Dessert table or roaming desserts are served.

Bridal Party Hamper - (for photo shoot)
Choose 4 canapés - to begin
Choose 2 gourmet tastes - to excite
Freshly baked bread, marinated local olives w extra virgin olive oil - for the table
Choice of 2 mains - served alternately
(Vegetarian option served in addition)
Choose 2 sides - to share
Choose 2 sweet canapés - dessert table

SHARED TASTING PLATTERS

Canapés to begin, main course served on platters, sweets to finish: \$90pp

Guests sip on cocktails and enjoy canapés. The main course is served on platters so guests can help themselves. Then a dessert table or roaming desserts are served which allows the celebration to easily flow from the cutting of the cake to dancing.

Bridal Party Hamper – (for photo shoot)
Choose 4 canapés - to begin
Choose 2 gourmet tastes - to excite
Freshly baked bread, marinated local olives w extra virgin olive oil - for the table
Choice of 3 mains - served on platters for guests to share
Choice of 3 sides to share
Choose 2 sweet canapés - dessert table

FIG TREE TASTING MENUS

Canapés to begin, antipasti table, 6 share plate courses from the Fig Tree tasting menu: \$120pp

This is our signature menu, think whole baked fish & rib eye steaks. This is the menu for the foodies.

Bridal Party Hamper – (for photo shoot)
Choose 4 canapés - to begin
Choose 2 gourmet taste - to excites
Antipasti table
Freshly baked bread, marinated olives, beurre noisette – for the table
6 share plate courses from Fig Tree's tasting menu – to be confirmed with the chef directly
Choose 2 sweet canapés – dessert table



canapés to begin

FROM THE GARDEN

Roasted red pepper tapenade & goats curd on toast
Button mushrooms w garlic & thyme
Fig, sweet basil and baby mozzarella skewers
Dengaku – Japanese eggplant & miso

FROM THE OCEAN

Tuna, avocado, ponzu, togarashi
Local snapper, lime, coriander & chilli
Cured salmon, pickled cucumber & labne
Smoked snapper, lemon myrtle, garden herbs

FROM THE PADDOCKS

“Polpette” Napoli meatballs w local tomatoes
Seared Jamaican jerk chicken sticks
Sticky Vietnamese pork belly spoons
Yakatori chicken skewers, mirin, ginger

Additional Canapés \$5pp



gourmet tastes to excite

FROM THE GARDEN

Arancini balls w mushroom, olives & goats curd
Croquette - dill & pea, w yoghurt & mint
Crisp polenta, fig & onion jam & triple cream brie
Pizza slices, roast pumpkin, goats cheese & rocket

FROM THE OCEAN

Freshly shucked Brunswick oysters, natural mignonette,
lemon, Tabasco
Yamba prawns, rosemary, garlic & lemon
Ballina spanner crab, tostadas, green chilli & sour cream

FROM THE PADDOCKS

Confit duck, cucumber, shallots & plum sauce
Lamb backstrap, cumin, ginger
Beef & blue cheese sliders

Additional Gourmet Treats \$6pp



entrées

FROM THE GARDEN

Garden beets, figs, Persian feta & honey
Handmade burrata, zucchini and mint
Fig Tree garden salad, pickled, roasted and raw
Local mushrooms w polenta & pecorino

FROM THE OCEAN

Yamba king prawns, rosemary, garlic & lemon
Moreton bay bug, garlic and capers
Seared sesame tuna, daikon, shizo

FROM THE PADDOCKS

Our neighbours beef cheeks braised for 12hrs in shiraz & wattleseed
Bangalow pork, pears & fennel
Rabbit & Pork ragu w truffled mash
Glen Innes lamb, confit garlic & peas

Entrées are an additional \$22pp



main courses

FROM THE GARDEN

Shimeji, swiss brown & button mushroom risotto, truffles & parmesan
Roasted Fig Tree garden vegetables w Byron Bay halloumi
Dutch cream gnocchi, pumpkin, olives, goats curd & sage
Burrata, tomatoes, zucchini and mint

FROM THE OCEAN

Local line caught fish of the day
w/ grilled asparagus, lemon, caper butter
w/ saffron, local tomatoes, chickpeas & coriander
w/ roasted wakame, finger lime, yuzu citrus

FROM THE HILLS

Free range chicken, prosciutto, tomatoes, capers, olives
Free range chicken, white beans, parsley & olives
Bangalow Sweet Pork, pears, apples, aniseed myrtle
Bangalow Sweet Pork, pumpkin, sage & fennel

FROM THE PADDOCKS

Lamb, cannellini beans, tomato, garden basil & olives
Glen Innes Lamb, grilled eggplant, peppers, podded peas & mint
Beef, baby beets & carrots from our garden, shiraz jus
Our neighbours beef, mushroom ragout, confit garlic & eschallots

sides

GRAINS & PULSES

Puy Lentils w smoked speck and lemon
Mushroom & tarragon risotto w truffled parmesan
Soft polenta, lemon, thyme & pecorino

ROOTS & VEGETABLES

Roast baby potatoes w rosemary salt & confit garlic
Root vegetables, aioli
Beans, peas, mint & lemon from the orchard

LEAVES

Baby spinach, pea, Persian feta, preserved lemon
Fig Tree garden salad, leaves, flowers & herbs
Rocket, Japanese pumpkin, goats curd,
aged balsamic



something for the sweet tooth

SWEET CANAPÉS

The dessert table is designed to allow people to enjoy the wedding cake and other sweets at their own leisure, while people dance, roam and party on

Fig Tree pavlova- meringues w seasonal fruits and vanilla cream
Selection of house made sorbets & gelato
Sticky date pudding with salted caramel sauce
Dark Chocolate & raspberry mousse
Profiterole, vanilla, chocolate

Additional sweet canapés \$4pp

CAKES

Cheese Wheel Tower - \$7.50pp

3 tier 60-80 pax

5 tier 90-120 pax

All cheese towers include crackers, quince paste, muskatsels, grapes, seasonal fruits

Croquembouche - \$7.5pp (min 60 guests)

Profiterole tower coated in dark or white chocolate, filled with vanilla bean crème patisserie

WEDDING CAKES

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

If you choose to bring your own cake, we will serve it on the dessert table for you and your guests to enjoy.



other platters & options

LATE NIGHT FEASTING TABLE

Optional extra \$10pp

Perfect for later on in the evening, served from a feasting table. A great way to finish the night off.

Bangalow smoked ham, English cheddar, house pickles, chutneys, brioche bread and crackers

TEA AND COFFEE

\$4pp

Locally grown Zentvelds coffee & organic Love Tea

ANTIPASTI

Accompanying bread on the table extra \$6pp or Station / Bar \$12pp

A selection of locally cured Bangalow sweet pork salami, cheese, pickled vegetables and dips served with our delicious Fig Tree Restaurant bread and crackers.

CHEESE PLATTERS

Optional extra \$6pp or Station / Bar \$10pp

A selection of Australian and International cheeses served with fruit, crackers and quince paste

CHILDREN'S MEALS

\$20 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 parent's enjoyment of the evening.

Children usually enjoy the selection of canapés before the meal with at least a few satisfying their taste buds.

For dinner we usually serve a simplified version of what mum and dad are eating, but it's just as easy to create their favourite dish, spaghetti bolognese or fish & chips.

For dessert, what pleases a child more than ice cream with a slice of wedding cake and some strawberries.



complimentary

BREAD

Breads are baked in house daily at the Fig Tree Restaurant. We serve our breads with mixed marinated local olives sourced from the Byron hinterland and local extra virgin olive oil. Gluten free is always at hand.

BRIDAL PARTY HAMPER

Whilst the bridal photos are being taken, your bridal party hamper is supplied at no charge. A selection of antipasti and canapés served on a platter for the bridal party. Your champagne and beers will also be placed in your hamper basket for the drive.



to consider

MEALS FOR SERVICE PROVIDERS

\$25pp

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.

DIETARY REQUIREMENTS

All dietary requirements will be catered for with a special menu designed for those guests. Whether that's Grandad who wants a well cooked steak or guests with particular allergies or preferences, or you're after vegan options. Please confirm any dietary requirements at confirmation of the menu.



bon appetit
