



fig tree

VEGAN / VEGETARIAN MENU



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
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, something for the foodies.

Bridal Party Hamper – (for photo shoot)
Choose 4 canapés - to begin
Choose 2 gourmet tastes - to excite
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

Roasted red pepper & olive tapenade & on toast
Button mushrooms w garlic & thyme
Fresh Fig, sweet basil and onion jam
Eggplant, sweet miso, sesame
Pea sprout gyoza

Additional Canapés \$5pp

gourmet tastes

Swiss brown mushroom, onion jam, brioche slider
Garden radish, heirloom carrot, salsa verde
Zucchini, macadamia and mint
Roast tomato and basil tart

Additional Gourmet Tastes \$6pp



main courses

Shimeji and morel risotto w truffle
Fig Tree garden vegetables, salsa verde
Dutch cream potato gnocchi, Japanese pumpkin, olives
& sage
Vegetable ragout, polenta & garden thyme
Tagine of vegetables, cous cous, chickpeas and dates

sides

Puy Lentils & lemon and rosemary
New potatoes w rosemary, garlic
Roasted root vegetables & baba ganoush
Green beans, sugar snap peas, mint & lemon
Baby spinach, fresh pea, preserved lemon and chilli
Rocket, butternut pumpkin w aged balsamic
Fig Tree garden leaves, flowers and herbs



sweet canapes

Whipped coconut, berries and davidson plum
Assorted seasonal sorbets
Roasted fruits and pepita crumble

vegan 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.



bon appetit
