

fig tree

RESTAURANT

2023
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.

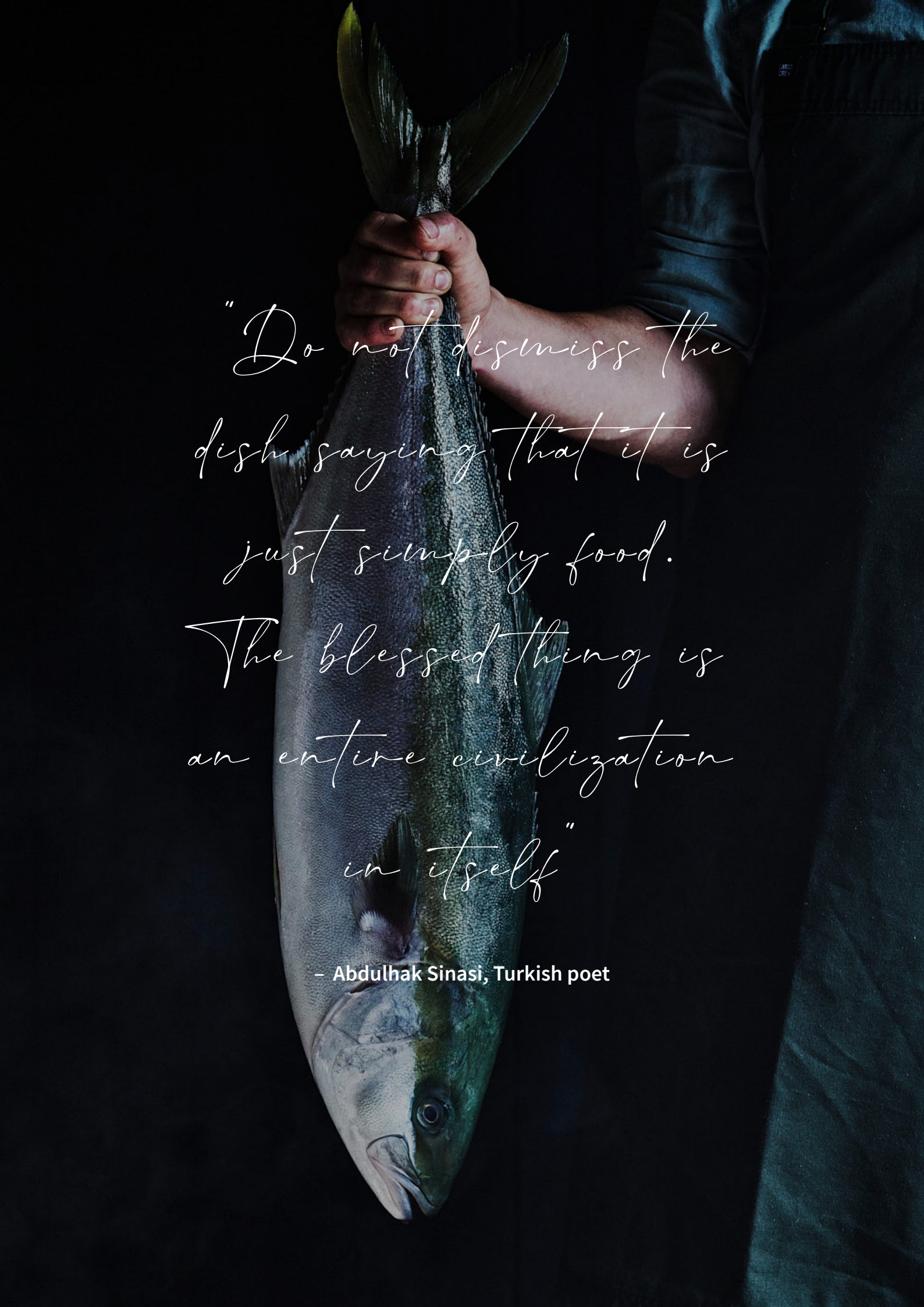
Our ingredients are hand-picked from Fig Tree's thriving veggie, herb, edible flower and citrus garden - one pretty incredible backyard that we tend to devotedly every day. Everything else? What we can't grow we source locally from our neighbouring farms, fishermen and producers. It's important to note 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 person's hands are visible at the top, holding a large, silvery fish vertically. The fish's head is at the bottom, and its tail is at the top. The background is dark and textured. The text is overlaid in a white, cursive font.

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

– Abdulhak Sinasi, Turkish poet



MENU STYLES

Shared Platter Menu

CANAPÉS TO BEGIN, SHARE PLATTERS AND SIDES

2023 - \$120PP | 2024 - \$135PP

A selection of 4 canapés - to begin
Bread served with Nimbin Valley salted 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

2023 - \$150PP | 2024 - \$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."
Looking after your vegetarian and vegan guests or preparing a full Vegan / Vegetarian Menu is an absolute pleasure for us.

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

Of course we naturally 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 adopt the menu to suit.

Alternate drop

Choose two main dishes to be served alternatively plus two sides which will 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

2024 Menu Selections

Our brand new 2024 menu will be unveiled in late 2023, 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.



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 | Additional Canapés \$6pp

From the Garden

Baby cucumbers, cashew cream, pickled onions (gf, vegan)
Mushroom & truffle arancini (veg)
Chickpea & lemon falafel (gf, vegan)
Melon, fermented chili (gf, vegan)
Byron Bay mozzarella, figs & basil (gf, veg)

From the Paddocks

Yakitori chicken skewers (df, gf)
Beef tartare, whipped anchovy on rye (df)
Rare roast beef w horseradish (df)
Korean gochujang beef skewers (df, gf)
Master stock pork belly, betel leaf, papaya (df, gf)

From the Ocean

Oyster, house vinegar mignonette (df)
Local fish crudo, garden citrus (df, gf)
Byron bay bug roll (df)
Smoked mullet rillette w pickles
Anchovy & Nimbin Valley butter crostini



ENTRÉES

Included depending on your menu choice

From the Garden

Roast garden beets, buttermilk & hazelnuts (gf, veg)
Byron Burrata, crispy chilli & olive oil (gf, veg)
Fig Tree garden crudités, whipped fava bean (gf, vegan)

From the Paddocks

Bangalow pork belly, green pepper & kaffir (df, gf)
Kangaroo, horseradish & pepperberry (df, gf)
Wagyu tartare, crisps & capers (gf)

From the Ocean

Braised octopus, romesco & citrus (df, gf)
Ballina King Prawns, curry leaves & butter (gf)
Ballina King Prawns, wasabi & limes (df, gf)

Additional Entrée \$22pp



MAIN COURSE TO SHARE

From the Garden

Handmade potato gnocchi, broccoli pesto
(gf, select no cheese for vegan)
Handmade potato gnocchi, tomato sugo and basil
(gf, select no cheese for vegan)
Polenta, roasted mushroom & sage (gf, vegan)
Falafel, hummus & house made pickles (gf, vegan)

From the Hills

Roasted 'spatchcock' free range chicken,
anchovy salsa verde (df, gf)
Roasted 'spatchcock' free range chicken,
fennel & lemon (gf)
Roasted Pork 'Porchetta', sage, pumpkin & currants (df, gf)
Roasted Pork 'Porchetta', rosemary & olive (df, gf)

From the Ocean

Ballina King Prawns, fermented chilli and garlic (gf)
Byron line caught fish, chives & shallot (gf)
Byron line caught fish, buttermilk & dill (gf)
Byron line caught fish, braised leek & bisque (gf)

From the Paddocks

'Our neighbour's beef' & gremolata (gf)
'Our neighbour's beef' confit garlic & pickled mustard seeds (gf)
New England Lamb, kohlrabi & black pepper jus (gf)
New England Lamb, chickpea & preserved lemon (gf)

Additional main platter \$28pp



SIDES

Vegetables

- Pomme puree (gf)
- Local roasted potatoes & chives (gf, vegan)
- Roasted baby carrots & smoked harissa (gf, vegan)
- Corn elote (corn on the cob, mayonnaise, insalata ricotta, house fermented chilli salt and lime) (gf)
- Miso roasted pumpkin, kale (df, gf)
- Green beans, sorrel, avocado & pistachio pesto (gf, veg)

Grains

- Genovese style trofie pasta
- Puy lentils, braised turnips & thyme (gf, vegan)
- Salted cucumbers, fig leaf & puffed grains (gf, vegan)
- Roasted cauliflower, verde & currants (gf, vegan)

Leaves

- Seasonal fig tree garden leaves, herbs & flowers (gf, vegan)
- Seasonal fig tree garden leaves, radish & cucumbers (gf, vegan)
- Rocket, pickled onion & house vinaigrette (gf, vegan)
- Baby spinach, roasted pumpkin & feta (gf, veg)



SWEETS

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

Fig Tree citrus tart
Profiteroles crème patissiere
Cannoli whipped ricotta
Tiramisu
Chocolate mousse (gf)

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.*

A hand holds a large bunch of green leafy vegetables, possibly arugula, with water dripping from the leaves. In the background, there are tall green stalks with white flower heads, and in the foreground, there are yellow flowers. Two jars of pickled vegetables are visible on the right side. The text is overlaid in a white, cursive font.

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.

OTHER PLATTERS & OPTIONS

Late Night Feast

OPTIONAL EXTRA - \$15PP

For those who get a bit hungry when dancing and drinking.

A smoked ham with buns, cornichons & pickles, or

Loaded Cheeseburgers

**Minimum 40 people*

Antipasti Platter

OPTIONAL EXTRA - \$15PP

A selection of locally-cured Bangalow Sweet Pork salami, pickled vegetables & dips served with our delicious Fig Tree bread & crackers.

**Please note, there will be an additional cost for specific styling/setup requests (basic setup includes white platters & a trestle table).*

Cheese Platter

OPTIONAL EXTRA - \$15PP

Australian & international cheeses served with fruit, crackers & quince paste.

**Please note, there will be an additional cost for specific styling/setup requests (basic setup includes white platters & a trestle table).*

Tea & Coffee

OPTIONAL EXTRA - \$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.