

fig tree



VEGAN / VEGETARIAN
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.

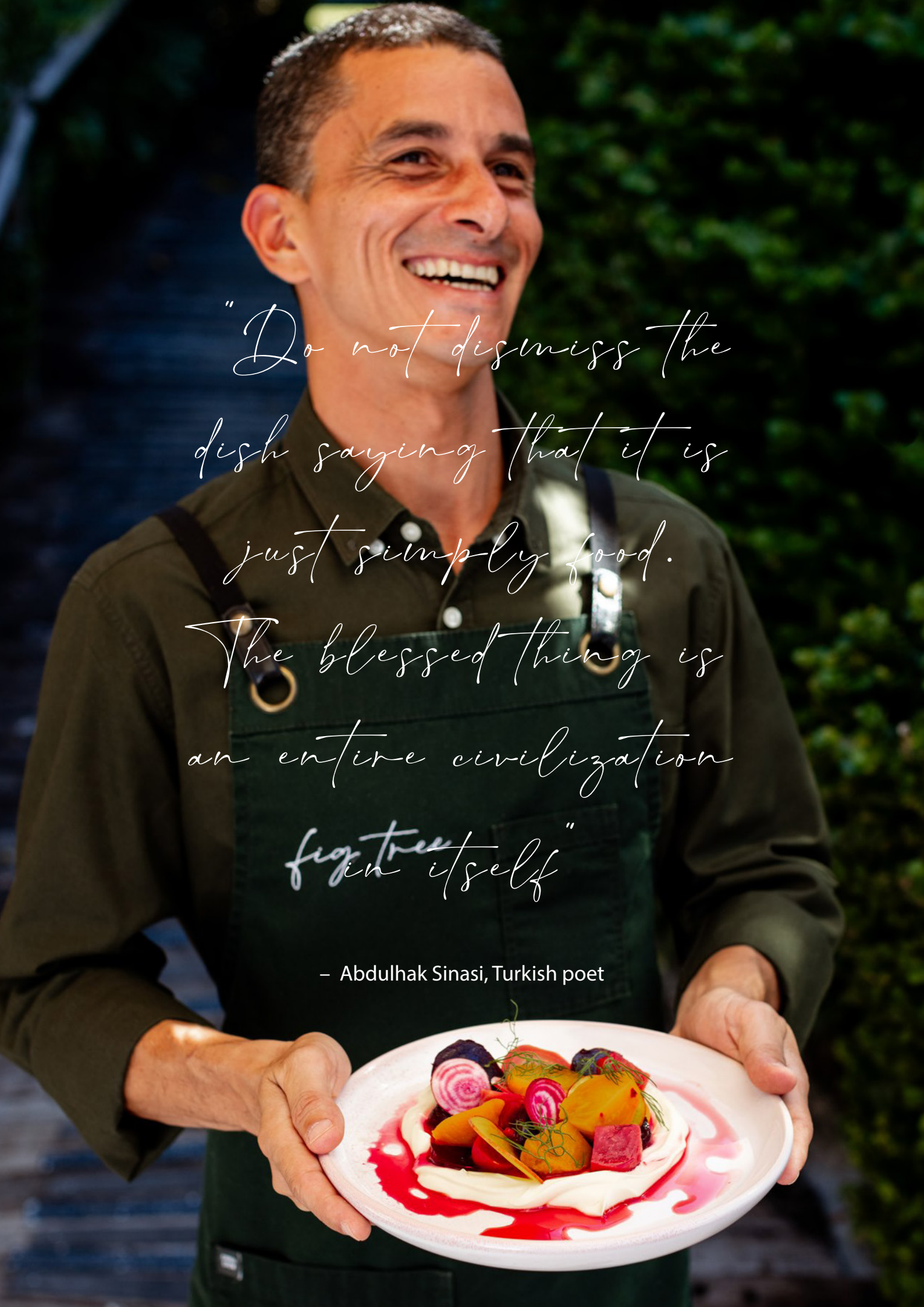
Our ingredients are hand-picked from Fig Tree's thriving veggie, herb, edible flower and citrus garden - one pretty incredible backyard that we devotedly tend to every day. Everything else? What we can't grow we source locally from our neighbouring farms, fishermen and producers. It's important to note 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 grey hair, smiling broadly, is wearing a dark green chef's jacket and a matching apron. He is holding a white plate with both hands, presenting a colorful dish. The dish features a swirl of white cream, topped with sliced pink radishes, yellow and orange vegetables, and garnished with fresh dill. A vibrant red sauce is drizzled around the base of the cream. The background is a soft-focus green, suggesting an outdoor setting with foliage.

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

– Abdulhak Sinasi, Turkish poet



MENU STYLE

Shared Platter Menu

CANAPÉS TO BEGIN, SHARE PLATTERS AND SIDES

\$135PP

A selection of 4 canapés - to begin

Bread served with extra virgin olive oil - for the table

Choice of 3 platters - to share

Choice of 3 sides - to share

Your wedding cake to be served on platters roaming

**Please note, a selection of these dishes can be adapted with the inclusion of dairy for the enjoyment of vegetarians upon request. Please speak to your planner to arrange.*

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 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

Heirloom tomato, basil, watermelon (GF)

Roast pepper, olive, guindilla 'gilda' (GF)

Zucchini, avocado tostada (GF)

Porcini mushroom arancini (GF)

Pumpkin arancini (GF)

Crostini with cannellini dip, pomegranate

Teriyaki tofu skewer (GF)

Satay eggplant skewer (GF)

Falafel with hummus

Tofu bao bun with kimchi

Additional Canapés \$8pp



MAIN PLATTERS TO SHARE

From the Garden

House made pickle, garden vegetable plate (GF)

Salted cucumber, cashew cream, pickled shallot (GF)

Watermelon 'sashimi', pickled ginger, avocado (GF)

Roast fennel, citrus salad (GF)

Miso glazed eggplant, sesame seeds, herb salad (GF)

Beetroot, hemp cheese, toasted seeds, dill (GF)

Zucchini, slow roasted onion, gastrique (GF)

Salt-baked kohlrabi, hummus, currants (GF)

Nut loaf, mushrooms, vegetable jus (GF)

Ratatouille with polenta (GF)

Additional Main Platter \$28pp



SIDES

From the Garden

- Garden leaf salad, vinaigrette (GF)
- Smashed cucumber, chilli oil (GF)
- Green beans, pesto, sorrel (GF)
- Brussel sprout, crispy chilli (GF)
- Charred broccolini, preserved lemon dressing (GF)
- Grilled mushrooms, kale (GF)
- Roast cauliflower, chimichurri (GF)
- Roast pumpkin, chickpeas, zaatar, tahini (GF)
- Roast potatoes, chives (GF)
- Saffron cous cous, roast tomato, parsley

Additional Side Platter \$6pp



SWEETS

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

Coconut and chocolate mousse (gf)
Seasonal fruit cobbler (gf)
Toffee apple pudding
Caramel slice
Date brownies

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.

Additional Vegetarian Option

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.*



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.

Pizza
Spaghetti Napolitana

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 birthday celebration scene. In the center, a tall, lit white candle stands in a white holder. To the left, a hand holds a glass of a light-colored beverage topped with chocolate shavings. In the foreground, a white plate holds a slice of chocolate cake with white cream and a red cherry, with a spoon resting beside it. To the left of the plate, a tray holds several small chocolate cakes, each topped with white cream and a red cherry. A bouquet of pink and white flowers is on the right, and a small purple flower is near the center. A hand is visible in the background holding a glass of coffee. The table is covered with a white cloth, and a yellow napkin is visible on the left.

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.