

the wild fig

RESTAURANT + LOUNGE

**2 Course Meal : Choose a Starter and an Entrée for \$45, plus Taxes & Gratuity
Make it a 3 course meal by adding a dessert for an extra \$4, plus Taxes & Gratuity**

STARTERS

Pear and Pecan salad

Baby kale, Field greens, camembert cheese, toasted pecans, apple cider and maple vinaigrette (v)(gf)

Or

Korean fried cauliflower

Cauliflower, Gochujang sauce, sesame seeds, green onion, ranch. (vg)(vo)

Or

Gamberi Al Aglio

Butter seared prawns seasoned with chilli, garlic, capers Blistered tomato and pea shoots Served with toasted bread (gfo)

ENTREES

Mirin Glazed Salmon

Sweet mirin glazed salmon on a bed of fragrant sushi rice, slice avocado, Bok choy, garnished with green onions cilantro. (gf)

or

CAB Striploin steak

Certified Angus Beef striploin, fingerling potato, seasonal veg, portobello , cognac mushroom sauce (gf)

or

Lemon Chicken Rigatoni

Rigatoni pasta Alfredo, spinach, mushroom, topped with lemon chicken breast.

Or

Kung Pao Tofu

Stir Fried Tofu, Vegetables, Green Onion, Salted Peanut, Soya Garlic Sauce, Steamed Jasmin Rice (V|VG)

DESSERT

Warm cheesecake Xango

Banana cheesecake wrap, cinnamon sugar, mango sorbet

or

Wild fig chocolate decadence cake

Rich and sinful, served with vanilla ice cream.

or

Fruit salad bowl

Seasonal fruit salad, berries, mint leaves (v)