

*fig tree*



VEGAN / VEGETARIAN

*Menu*



## OUR FOOD PHILOSOPHY

**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 still life photograph of a dining table. In the foreground, a glass of beer is partially visible on the left. A vase of pink and white flowers sits in the upper right. A plate of food, including a slice of lemon and various vegetables, is in the lower right. A menu is open in the lower left. The background shows a white tablecloth and a glass of water.

"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

*For the table:*  
MAYAN KAPPAZ  
MISA ZARFIYI I SAGLIK DUSLEY

*Mains*

IGRAI PISIR, DONAYIR, KAPPAZLIK, LEMONLUSU, CHAI DASTI (6P)  
SAGDOLUK ENJER, FENDEL, LEMON, SAGSA YERDE (6P, 8P)  
DUF BEKEDDUR'S DUT, NOMME DUREE, CHIVES, JUS (6P)

*Sides*

*Menu*



## MENU STYLE

### *Shared Platter Menu*

CANAPÉS TO BEGIN, SHARE PLATTERS AND SIDES

STARTING FROM \$140PP

A selection of 4 canapés - to begin  
Bread served with 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*

# MENU NOTES

## 2025 Seasonal Menu

Our 2025 menu has been masterfully curated by our head chef, celebrating the bounty of local seasonal produce that this region is renowned for. You can expect a wide range of delectable options that are sure to please even the most discerning palates, creating an unforgettable wedding experience that you and your guests will cherish forever.

## 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 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

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*

Roast local capsicum, pickled chilli, green olive gilda (gf)

Onion bhaji, tamarind, date (gf)

Aged balsamic bruschetta, basil (gf)

Lemon, mint, pea crostini

Beetroot, sunflower, thyme tart

Mushroom, garlic, olive oil skewers (gf)

Salted cucumber, dill, pickle onion (gf)

Pumpkin arancini, sage, panko

Set polenta, roasted tomatoes (gf)

Grilled eggplant, basil, tomato (gf)

Additional Canapés \$8pp



## MAIN PLATTERS TO SHARE

Please select 3 Main Platters

### *From the Garden*

- Miso glazed eggplant, sesame, herb salad (gf)
- Char-grilled zucchini, salsa verde, lemon (gf)
- Roasted mushroom, oregano, white beans (gf)
  - Ratatouille, parsley, polenta
- Wild mushroom risotto, confit garlic (gf)
- Roasted garden fennel, citrus, chives (gf)
- House-made pickle, garden vegetable plate (gf)
  - Charred broccolini, tahini, lemon (gf)
  - Tomato, basil, oregano, pangrattato (gf)
- Roasted miso coated pumpkin, kale, chickpea (gf)

Additional Main Platter \$28pp



## SIDE PLATTERS TO SHARE

Please select 3 Side Platters

### *From the Garden*

Fermented baby cucumbers, chilli, ginger (gf)

Garden leaf salad, herbs, flowers (gf)

Roasted potato, confit garlic, parsley (gf)

Green bean, sorrel, pistachios (gf)

Beetroot, dill, sunflower (gf)

Roasted mushroom, kale, chardonnay vinegar (gf)

Wilted greens, fried garlic, shitake (gf)

Caramelised carrots, miso, thyme (gf)

Braised red cabbage, apple, caraway (gf)

Roasted peppers, 'caponata' style (gf)

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.

- 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.



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.