

fig tree



2025/
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.**

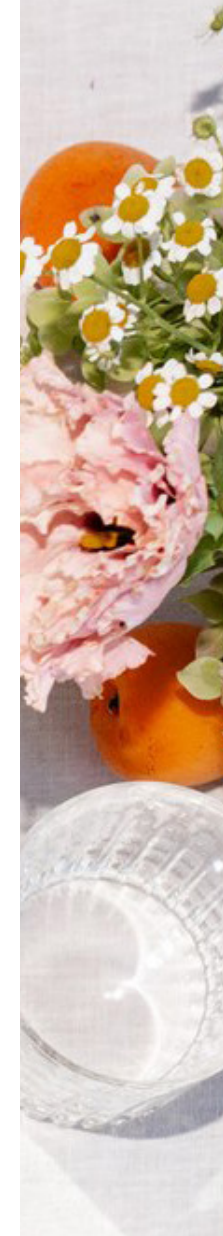
Established and owned by the same family that is still here today, we offer the most authentic paddock-to-plate ethos. It is ingrained in our history. Fig Tree's chefs and gardeners work together in mastering this slow food movement, aligning it with next-level flavour, creativity and selection. Drawn 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





*"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

STARTING FROM \$140PP

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

STARTING FROM \$170PP

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

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

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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

Roasted mushroom, truffle arancini (veg)
Green olive, pickled chilli, pepper skewer (df, gf, V)
Fresh mozzarella, tomato, basil bruschetta (gf, veg)
Grilled lemon leaf, fior di latte cheese, olive oil (gf, veg)
Sesame, eggplant, chilli, parsley (V)

From the Paddocks

Chicken skewers, garlic, lemon, thyme (gf, df)
Lamb skewers, rosemary, black pepper, chilli (gf, df)
Sage, fennel seed pork belly skewers (gf, df)
Local beef, capers, crostini, olive oil
Chorizo, burnt onion, feta

From the Ocean

Oysters, pickled eschalots, chives (gf, df, pesc)
Oysters, lemon, tobacco (gf, df, pesc)
Salted kingfish, potato, lemon croquette (df, pesc)
Poached Ballina king prawn cocktail (df, pesc)
BBQ Octopus, red pepper emulsion (df, gf, pesc)

Additional Canapés \$8pp



ENTRÉES

Included depending on your menu choice

From the Garden

Byron Bay burrata, crispy chilli oil (gf, veg)
Roasted cabbage, whipped potato, pickled mustard (gf, veg)
Burnt leek, ricotta, pepita (gf, veg)

From the Paddocks

Sichuan pepper, cumin spiced lamb cutlets (gf)
Roasted duck breast, orange, cumquat (gf, df)
Beef tartare, pecorino, confit garlic emulsion (gf)

From the Ocean

BBQ octopus, roasted pepper sauce, tarragon (gf, df, pesc)
Ballina prawns, lemon, parsley (gf, pesc)
Local fish aguachile, radish, smoked chilli oil (gf, df, pesc)

Additional Entrée \$22pp



MAIN PLATTERS TO SHARE

From the Garden

House-made gnocchi alla vodka, stracciatella (gf, veg)
House-made gnocchi, burnt butter, sage (gf, veg)
Rigatoni, blistered cherry tomatoes, fresh mozzarella (veg)
Byron Bay burrata, tomato salad, sweet basil (veg)

From the Hills

Roasted chicken, pickled peppers (gf)
Roasted chicken, jus, braised eschalots (gf)
Crispy porchetta, zucchini, pickled red onion (gf)
Crispy porchetta, apples, fennel (gf)

From the Ocean

Ballina king prawns, lemon garlic butter (gf)
Ballina king prawns, nduja, chilli (gf)
Local fish, tomato, parsley, olive oil (gf)
Local fish, caponata, basil, capers (gf)

From the Paddocks

'Our neighbours beef', spicy tarragon mustard, thyme jus (gf)
'Our neighbours beef', café de Paris butter, red wine jus (gf)
New England lamb, peas, mint, preserved lemon (gf)
New England lamb, rosemary, lemon, potato (gf)

Additional Main Platter \$28pp



SIDE PLATTERS TO SHARE

Leaves

- Shredded cabbage, green goddess dressing (gf, df, veg)
- Rocket, pear, parmesan salad (gf, veg)
- Garden leaf, seeds, herb vinaigrette (gf, df, veg)
- Sorrell, zucchini, lemon, beans (gf, df, veg)

Vegetables

- Grilled radicchio, balsamic, pepitas (gf, veg, df)
- 'Seasonal greens' plate, avocado, tahini (gf, df, veg)
- Tomatoes, salted ricotta, oregano (gf, veg)
- Whipped ricotta, lemon, zucchini, olive oil (gf, veg)

Root Vegetables

- Beetroot, honey vinegar, stracciatella (gf, veg)
- Roasted carrots, chickpeas (gf, veg, df)
- Oven roasted potatoes, thyme, confit garlic (gf, veg, df)
- Oven roasted potatoes, aioli, chives (gf, veg, df)

Additional Side Platter \$6pp



SWEETS

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

Fig tree citrus tart
Cannoli whipped ricotta
Salted dark chocolate tart
Double chocolate brownie

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.*



MENU ADDITIONS TO CONSIDER

Late Night Feast

\$15PP - PER SELECTION

American cheeseburger, pickles, onion, potato bun
'Sausage sizzle', local beef sausages, burnt onions, soft white bread
Double smoked ham, cornichons, mustard, fresh rolls
Local and imported cheese plates, quince paste, fruits and crackers
Kebab pockets, slow roasted lamb, hummus, tabouli, sumac onions

**Minimum 40 people*

**Late night feast to be served at 9pm*

Antipasti Table

\$25PP

A selection of cheeses, locally-cured salumi, pickles, dips & crackers.

**If chosen, this must be applied to the entire guest number.*

Seafood Table

\$35PP

A selection of freshly shucked Sydney Rock or Pacific Oysters with garnishes, peeled yamba king prawns with lemon & aioli, smoked salmon & white anchovies.

**If chosen, this must be applied to the entire guest number.*

Oyster Bar

\$22PP

A selection of Sydney Rock or Pacific Oysters freshly shucked in front of guests with a selection of mignonette, kombu vinaigrette & garden citrus.

**If chosen, this must be applied to the entire guest number.*

**Serves 3 x oysters per person*



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.



*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.*