



Fig

Restaurant &
Beer Garden

STARTERS

Classic garlic bread (V6) \$10.00

Add cheese / bacon \$1.50ea

Chicken bao buns (3) \$19.00

Asian marinated and fried chicken thigh, pickled vegetables, aioli, spicy Kung Pao sauce, peanuts and herbs

Share charcuterie board \$25.00

Sliced salami, triple cream brie, sliced bread, quince paste, pickled veg, nuts, dried fruit and crackers

Burrata bruschetta (V6) \$24.00

Toasted sour dough classic tomato bruschetta mix topped with burrata and fresh herbs

Spiced salt & pepper calamari (GF) \$19.00

With mixed leaves, lemon and sriracha mayo

Fresh pacific oysters with your choice of topping (GF) \$5 each

Natural with lemon

Bloody Mary

Ponzu

Kilpatrick

Crispy chicken wings (GF)

(With your choice of sauce)

-BBQ sauce & aioli

-Buffalo sauce & chipotle mayo

-Dry & ranch

8 Wings \$16.00

12 Wings \$20.50

Share cheese board (V6) \$25.00

Triple cream brie, cheddar, quince paste, dried

fruit, nuts, marinated olives and fresh fruit

Bread and dips \$10.00

Chargrilled house made focaccia with beetroot and hummus dips

Tempura zucchini flower \$19.00

stuffed with whipped goats cheese on summer leaves

Chicken liver parfait \$16.50

With quince paste, pickled vegetables on toasted sour dough with red wine reduction

Add Fries \$5.00

Add Jasmine rice \$5.00

SIGNATURE PIZZAS

Hawaiian (GF0) \$20.50

Napoli sauce, mozzarella, ham & pineapple

Garlic mushroom (V6) (GF0) \$25.50

Bianca base, confit garlic, mozzarella, parmesan, roast mushrooms, red onion and oregano. Topped with fetta, truffle oil and fresh parsley

Prawn pizza (GF0) \$25.50

Chili and garlic prawns, garlic oil, parmesan, mozzarella, tomato, pickled chili, parsley, aioli and fresh lemon

Smoked pork belly pizza (GF0) \$25.50

Napoli sauce mozzarella, red onion, 4 hour smoked pork belly, ham, smoked bacon, sautéed spinach, roasted pumpkin, fetta and roasted almonds

Margherita pizza (GF0) (V) \$20.50

Napoli sauce, mozzarella, tomato and oregano

Prosciutto pizza (GF0) \$23.50

Napoli sauce, mozzarella, bocconcini, prosciutto, honey and chili flakes

Slow roasted brisket (GF0) \$25.50

Slow roasted brisket, bbq sauce, red onion, bacon, mozzarella, jalapeno and aioli

Supreme pizza (GF0) \$23.50

Napoli sauce, mozzarella, red onion, capsicum, mushroom, olives, calabrese

Grilled chicken pizza (GF0) \$25.50

Grilled chicken, Napoli sauce, mozzarella, grilled chicken, tomatoes, red onion burrata, pickled chilli and aioli

Pepperoni pizza (GF0) \$20.50

Napoli sauce, pepperoni, red onion and mozzarella

Diavolo pizza (GF0) \$24.50

Napoli sauce, mozzarella, Nduja, calabrese salami, mushroom, olives and burrata

SUBSTITUTE GLUTEN FREE BASE \$4.40

BURGERS

ALL SERVED WITH CHIPS AND SAUCE

Waterloo Bay burger (GF0) \$26.00

Beef patty, double cheese, bacon jam, tomato, lettuce, house made pickle & special bay sauce, served with fries

Steak sandwich \$30.00

On a toasted bun with truffle aioli, lettuce, cheese, bacon, sliced tomato and onion, served with fries

Veggie burger (V6) (GF0) (V0) \$21.50

Sweet potato & chickpea patty, guacamole, fetta, salsa, lettuce, tomato, red onion & aioli, served with fries

Chicken burger (GF0) \$26.00

Smoked chicken thigh, smoked tomatoes, chipotle mayo, lettuce, slaw, bacon and pineapple on a brioche bun, served with fries

Wagyu Burger (GF0) \$30.00

200g patty, onion jam, Provolone, steak sauce, house made pickles on a toasted brioche bun, served with fries

Cheese burger (GF0) \$22.50

Beef patty, cheese, lettuce, sliced pickle and house made Waterloo burger sauce, served with fries

Reuben style sandwich \$30.00

4 hour smoked pastrami, provolone cheese, special fig sauce, pickled red cabbage, house made pickles on toasted sour dough served with fries

GLUTEN FREE BURGER BUN \$3.00

MAINS

Prawn and chorizo Risotto (GF) \$28.00

Saffron risotto, asparagus, peas, prawn and spicy nduja salami

Prawn and chorizo spaghetti (GF0) \$38.50

with olives, capers, roast capsicum, dill, parsley, mint and olive oil

Substitute GF pasta - \$3.00

Grilled barramundi (GF) \$29.00

With chips, salad, tartare & fresh lemon

Battered barramundi \$29.00

With chips, salad, tartare & fresh lemon

Chicken schnitzel \$26.50

With chips, salad, lemon & gravy

Chicken parmigiana \$30.00

Topped with ham, Napoli sauce, mozzarella.
Served with chips and salad.

Bangers and creamy mash (GF) \$26.00

Smoked beef and bush tomato sausages on creamy mash with garden peas and gravy

Chunky pepper steak Pie \$27.50

with chips & salad or mash and vegetables

Chili Crab (GF) \$38.00

local blue swimmer crab tossed in spicy chili and garlic sauce with bok choy, shallots and coriander

Vegetable Risotto (GF) (V) (V0) \$25.00

Saffron risotto, asparagus, peas, pumpkin, tomato, micro herbs and shaved parmesan

Pork Belly (GF) \$38.00

Served with crispy kipflers, pickled red cabbage, apple salsa and red wine jus

Smoked and roasted half chicken(GF) \$32.00

with slaw, crispy chats, romesco style sauce and chimmi churri

STEAKS - FROM THE GRILL

SERVED WITH CHIPS & SALAD
OR ROASTED CHATS AND VEGETABLES

200g Rump \$28.50

Yardstick, Grain fed, Marble score 2+, QLD

400g Rump \$44.00

Yardstick, Grain fed, Marble score 2+, QLD

300g Rib fillet \$49.50

John Dee, Grain fed, Black Angus, Marble score 3+

200g Eye fillet \$47.00

John Dee , Grain Fed , Marble score 3+

250g Wagyu rump \$45.00

Marble score 7+

600g OP Rib fillet 4 hour Smoked \$77.00

Pinnacle, Grain fed, Black Angus, Marble score 3+

32 day age dry aged striploin on the bone \$51.00

Pinnacle, Marble score 3+

Sauces (GF) \$2.00

Gravy, Mushroom, Red Wine Jus, Pepper, Dianne, Garlic Butter

Toppers (GF)

Garlic Butter Prawns \$9.00
Salt & Pepper Calamari \$9.00
Fried Eggs (2) \$6.00
Anchovies \$2.00

SALADS AND SIDES

Caesar salad (GF0) \$22.50

Cos lettuce, boiled egg, croutons, crispy bacon and shaved Parmesan. with creamy Caesar dressing.

Broccolini and broccoli salad (GF) (VG) \$20.00

with roast pumpkin, roast red onion, fetta and toasted almonds

Fries (GF) \$11.50

With aioli

Sweet potato fries (GF) (VG) \$16.50

With sour cream & chive dip

Beer battered onion rings (VG) \$17.50

With chipotle mayo

Creamy mash potato (GF) (VG) \$12.00

Roasted heirloom carrots (GF) (VG) \$22.00
with honey, whiskey, sumac and fresh herbs

Green beans (GF) (VG) \$18.00

with fetta, toasted almonds, lemon and olive oil

SENIORS

PLEASE SHOW YOUR CONCESSION CARD

Battered barra \$20.00

with chips, salad and tartare

Spiced calamari (GF) \$20.00

Served with chips & salad

Bangers (GF) \$20.00

Served with creamy mash potato, green peas and gravy

Chicken schnitzel \$20.00

Served with chips & salad

Beef Bolognese (GF0) \$16.00

with pasta and parmesan cheese

KIDS

CHILDREN 12 YEARS & UNDER

Chicken nuggets \$12.00

Crispy fried chicken nuggets with fries and tomato sauce

Kids cheeseburger sliders (2) \$12.00

Beef patty, cheese, tomato sauce on a toasted brioche bun with fries

Kids bolognese \$12.00

Substitute GF pasta - \$3.00

Kids calamari (GF) \$12.00

With chips and tomato sauce

Cheese pizza (GF0) (VG) \$12.00

Add ham \$2.00 | Add pineapple \$2.00

Substitute GF base - \$4.40

Bangers and creamy mash (GF) \$12.00

Sausage with mashed potato and tomato sauce