



Fig

Restaurant & Beer Garden

MENU

STARTERS

Classic garlic bread (V) **\$10.5**
Add cheese / bacon \$1.50 each

Smoked pork belly bites **\$22.5**
slaw, maple syrup glaze and pickles

Tomato and burrata pizzata (V) **\$15.5**
roasted cherry tomato, garlic, capers and red onion, garlic oil, oregano and mozzarella

Salt & pepper calamari (GF) **\$19.5**
With mixed leaves, lemon and sriracha mayo

Nashville style chicken bites (GF) (DF) **\$19.5**
Marinated and fried chicken thigh, pickles, slaw and brown sugar glaze

Charcuterie board **\$25.5**
Sliced salami, triple cream brie, sliced bread, quince paste, pickled veg, nuts, dried fruit and crackers

Crispy chicken wings (GF)
Choice of sauce-

- BBQ sauce & aioli
- Buffalo sauce & chipotle mayo
- Dry & ranch

8 wings \$16.5
12 wings \$21

SALADS & SIDES

Caesar salad (GFO) **\$23**
Cos lettuce, boiled egg, croutons, crispy bacon and shaved parmesan with creamy Caesar dressing

Tomato & Burrata Salad (GF)(V) **\$15.5**
Fresh tomato, burrata, pesto and balsamic glaze

Fries (GF) **\$12**
With aioli

Sweet potato fries (GF)(V) **\$17**
With sour cream

Beer battered onion rings (V) **\$18**
With chipotle mayo

STEAKS

**Served with chips & salad
or roasted chats and vegetables**

200G Rump steak **\$29**
Yardstick, Grain fed, Marble score 2+, QLD

400g Rump **\$44.5**
Yardstick, Grain fed, Marble score 2+, QLD

300g Rib fillet **\$50**
O'Connor, Grain fed, Black Angus, Marble score 4+

250g Wagyu rump **\$45.5**
Marble score 9+

500g 32 day dry aged OP Rib on the bone **\$70.5**
Pinnacle, Grain fed, Black Angus, Marble score 3+

500g 32 day dry aged striploin on the bone **\$56.5**
Pinnacle, Marble score 3+

Sauces (GF) **\$3**

- Gravy
- Mushroom
- Red Wine Jus
- Pepper
- Garlic butter
- Dianne

Toppers (GF)

- Garlic butter prawns \$9
- Salt & pepper calamari \$9
- Fried eggs (2) \$6
- Anchovies \$2

MAINS

Prawn and chorizo pasta **\$30.5**
Confit cherry tomatoes, capers, garlic, red onion, white wine, chorizo, chili marinated prawns and fresh herbs

Chunky wagyu and pepper steak pie **\$28**
With chips and salad or mash and vegetables

Bangers & creamy mash (GF) **\$26.5**
Smoked beef and bush tomato sausages on creamy mash with garden peas and gravy

Grilled Salmon (GF) **\$32.5**
with chips, salad, fresh lemon and tartare sauce

Smokehouse Share Platter (GF) **\$50.5**
House smoked chicken wings with hot honey, smoked beef sausages, smoked pork belly bites with maple glaze, onion rings and slaw

Chicken schnitzel **\$27**
With chips, salad, lemon and gravy

Chicken parmigiana **\$30.5**
Topped with house smoked ham, Napoli sauce, mozzarella. Served with chips and salad

Lamb Rump (GF) **\$33.5**
House smoked lamb rump with creamy mash, broccolini, pickled vegetable, baby herbs, red wine jus and lemon oil

Battered barramundi (GF) **\$29.5**
With chips, salad, tartare and fresh lemon

SIGNATURE BURGERS

NEVER BEEN K.I.S.S.E.D 16.5
Smashed all beef patty, American cheddar, Ketchup

CLASSIC K.I.S.S 17.5
Smashed all beef patty, American cheddar, Lettuce, Pickles, Kiss burger sauce

THE HUG 17.5
Deep Fried Chickpea and Sweet potato patty, Smashed Avo, Red Onion, Lettuce, Tomato & Aioli

BUK BUK K.I.S.S 20.5
Crispy fried Nashville style chicken thigh, pickled red cabbage, smoked pineapple, bacon, pickles, aioli and a brown sugar glaze

K.I.S.S DOWN UNDER 23
Smashed all beef patty, American cheddar, Smoked bacon, Egg, Beetroot, Fresh Tomato, Lettuce, Ketchup & Ranch Sauce

ADD FRIES 5.5
K.I.S.S ME QUICK 22.5

Smashed all beef patty, American cheddar, Bacon, Pickle, Tomato, Red onion, Lettuce, Garlic Aioli, Ketchup.

SOUTHERN K.I.S.S 25
12hr smoked beef brisket, all beef smashed patty, American cheddar, jalapenos, slaw, spiced BBQ sauce & aioli

STEAK SANDWICH BY K.I.S.S 28.5
Smoked and grilled striploin, lettuce, red onion, tomato, beetroot and wholegrain mustard aioli on sourdough

K.I.S.S STYLE REUBEN 27.5
House smoked pastrami, bay sauce, pickles, provolone cheese and pickled red cabbage on toasted sourdough



BURGER ADD ONS	
American cheddar	3
Smoked bacon	5
Smashed beef patty	7
Spiced Chicken	6
Gluten free bun	3.50
Tomato	3
Pineapple	3
Smashed Avo	4.50
Jalapenos	3
Fried egg	3.50
Pickle	1.50

SIGNATURE PIZZAS

Hawaiian
Napoli sauce, mozzarella, ham and pineapple

Garlic mushroom (V)
Bianca base, confit garlic, mozzarella, roast mushrooms, red onion and oregano. Topped with parmesan and truffle oil

Prawn pizza
Chilli and garlic prawns, garlic oil, parmesan, mozzarella, tomato, onion, sriracha mayo and lemon oil

Pepperoni pizza
Napoli sauce, pepperoni, red onion and mozzarella

BBQ chicken pizza
BBQ sauce, mozzarella, grilled chicken, mushrooms, red onion, bacon and aioli

Substitute Gluten Free base - \$4.40

\$21 Margherita pizza (V)
Napoli sauce, mozzarella, tomato, burrata and oregano

\$26 Prosciutto pizza
Napoli sauce, mozzarella, burrata, prosciutto, hot honey and chilli flakes

\$26 Smoked brisket
Napoli sauce, mozzarella, red onion, bacon, smoked brisket, capsicum and aioli

\$21 Vegetarian supreme pizza
Napoli sauce, mozzarella, olives, mushrooms, capsicum, red onion and chilli flakes

\$26

Pizza bases are 72hr cold fermented sourdough.

Cooked in our Round Stone Hearth Beech oven

Pizzas may not arrive with the meals from main kitchen

SENIORS Please show your concession card

Battered Barra \$20
With chips, salad and tartare

Spiced calamari (GF) \$20
With chips and salad

Bangers & mash (GF) \$20
Sausage served with creamy mash, green peas and gravy

Chicken schnitzel \$20
With chips and salad

Beef bolognese (GFO) \$16
With pasta and parmesan cheese
Substitute GF pasta - \$3

KIDS Children 12 years and under

Chicken nuggets \$12
Crispy fried chicken with chips and tomato sauce

Cheeseburger sliders (2) \$12
Beef patty, cheese, tomato sauce on a toasted brioche bun with chips

Beef bolognese (GFO) \$12
Substitute GF pasta - \$3

Calamari (GF) \$12
With chips and tomato sauce

Cheese pizza (V) (GFO) \$12
Add ham \$2
Add pineapple \$2
Substitute GF base - \$4.40

Sausage and chips (GF) \$12
Sausage with chips and tomato sauce