



fig tree
wedding menu

about our menus and our food

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 really do 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 plethora 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 tend to day in, day out. 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.

We look forward to welcoming you to a secret location for a complimentary dining experience, where we will prepare for you a 7-course tasting menu featuring our flavours of the day. This will allow you to meet our team of chefs and experience for yourselves exactly what we are all about and what to expect on your wedding day. This experience is a great opportunity to chat with the chefs about your wedding menu selections and flavours.

"Do not dismiss the dish saying that it is just simply food. The blessed thing is an entire civilization in itself".

Abdulahak Sinasi, Turkish poet

Bon Appetit

Che Devlin
Chef & Owner



menu styles

Shared platter menu \$90pp

Canapés to begin, share platters and sides.

A selection of 6 canapés - to begin

Freshly baked bread, marinated local olives with extra virgin olive oil - for the table

Choice of 3 platters - to share

Choice of 3 sides - to share

Your wedding cake to be served as dessert with mascarpone cream and seasonal fruits

Fig Tree tasting menu \$120pp

Canapés to begin, antipasti, entrée to share, share platters and sides.

This is our signature menu.

Choose 6 canapés - to begin

Antipasti, cured meats, pickled vegetables, dips & bread for the table

Choice of 4 platters - to share (1 entrée and 3 share platters)

Choice of 3 sides - to share

Your wedding cake to be served as dessert with mascarpone cream and seasonal fruits

Your personalised tasting menu \$150pp

Canapés to begin, antipasti table, share platters, sides, cheese and sweets.

All dishes personally designed with you and our Chefs for you and your guests to enjoy.

Choose 6 canapés - to begin

Antipasti, cured meats, pickled vegetables, dips & bread for the table

Choice of 4 platters - to share

Choice of 3 sides - to share

Cheese plates for the tables - 3 cheeses selected by our team of chefs, fruits & crackers

Choice of 2 sweets - to indulge

Your wedding cake to be served as dessert with mascarpone cream and seasonal fruits



menu notes

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."

Looking after your vegetarian and vegan guests or preparing a full Vegan / Vegetarian Menu is an absolute pleasure for us.

Dietary requirements

All dietary requirements will be catered for with a special menu designed for those guests, whether that's Grandad who wants a well-cooked steak or guests with particular allergies or preferences. Please confirm any dietary requirements at confirmation of your menu.

Menu styles

Of course we naturally 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 adopt the menu to suit.

Alternate drop (choose 2 main dishes to be served alternatively) - an additional \$5pp

À la carte (choose 3 main dishes, these will need to be placed on a menu for your guests to choose from on the evening and our team of chefs will cook each main meal once the orders are placed) - an additional \$10pp

The addition of an entrée (1 set entrée served individually or to share) - \$22pp



canapés to begin

From the garden

Byron bay mozzarella, basil oil, fresh fig (gf)
Garden eggplant, miso & sesame glaze (gf, df, vegan)
Mushroom & truffle arancini
Szechuan spiced tofu (vegan)
Chickpea & lemon falafel (vegan)

From the ocean

White anchovies, capers & tomato (df)
Flame tail snapper, limes from the orchard (gf, df)
Local Gin cured salmon, pickled cucumber & dill (gf)
Local oysters, garden citrus & mignonette (gf, df)
Prawn toast, Yuzu aioli

From the paddocks

Roasted meatballs, local tomatoes & basil (gf, df)
Sticky pork belly, ginger & shallots on a leaf (gf, df)
Yakatori chicken skewers, mirin & ginger (gf, df)
Beef rendang skewers (gf, df)

Additional Canapés \$6pp

entrées

From the garden

Tricoloured beets, figs, feta & honey (gf)
Handmade burrata, zucchini & mint (gf)
Smoked tomato, charred pencil leeks & herbs (gf, df)

From the ocean

Yamba king prawns, rosemary, garlic & lemon (gf, df)
Line caught local fish, 'crudo' kumquats, thyme & lemon (gf, df)
Line caught local Tuna, avocado, daikon & shizu (gf, df)

From the paddocks

Confit duck, orange & cardamom (gf, df)
Bangalow sweet pork, pears & fennel (gf, df)
Rabbit ragu & polenta (gf, df)

Additional Entrées \$22pp



share platters

From the garden

Byron homegrown mushroom risotto (gf)
Dutch cream gnocchi, pumpkin & sage (gf, df)
Handmade burrata, zucchini & mint (gf)
Set polenta, caponata

From the ocean

Ballina king prawns, harissa & lemon (gf)
Local line caught fish, lemon, capers & parsley (gf)
Local line caught fish, courgette, peas & thyme (gf)
Local line caught fish, eggplant pickle & paprika (gf, df)

From the hills

Whole free range chicken 'spatchcock', lemon & thyme (gf)
Whole free range chicken 'spatchcock', rosemary & garlic (gf)
Bangalow sweet pork porchetta, fennel & sage (gf, df)
Bangalow sweet pork porchetta, apples & mint (gf, df)

From the paddock

Glen Innes lamb, mint & pomegranate (gf, df)
Glen Innes lamb, native pepper berry salt (gf)
Our neighbours beef, mushrooms & garlic (gf)
Our neighbour's beef, three peppers & red wine (gf, df)

sides

Vegetables

Fig Tree roasted potatoes, chives & garlic (gf, df)
'Dengaku' - eggplant & miso (gf, df)
Rosted pumpkin, rosemary, feta & almonds (gf)
Roasted cauliflower, tahini, chickpea & lemon (gf, df)

Grains

Puy lentils, leeks & red wine (gf)
Cous cous, saffron & mint
Lemmon & pea risotto (gf)
'Pasta alla Genovese' - Trofie pasta, green beans & Fig Tree pesto

Leaves

Fig Tree garden pickled vegetables, leaves, herbs & flower plate (gf, df)
Rocket, balsamic, onion & parmesan (gf)
Iceberg lettuce, buttermilk dressing (gf)
Watermelon, mint, rosewater, feta & almond (gf)



sweets

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

Cardamom pana cotta, rosewater & praline
Pavlova
Tiramisu
Black forest brownies

Seated \$15pp
Canapés \$6pp

wedding cakes

Please view the Byron Bay Weddings website for local wedding cake makers. We will serve this on the dessert table for you and your guests to enjoy. No cakeage is charged.

Cheese Wheel Tower - \$7.50pp (min 20 guests)

3 Tier 20 - 40 pax
4 Tier 40 - 70 pax
5 Tier 70 - 120 pax

All cheese towers include crackers, quince paste, muscatels, grapes & seasonal fruits



other platters & options

Late night feast

Optional extra \$10pp

For those who get a bit hungry when dancing and drinking.

Quesadilla (V)

Jalapeño sausage hot dogs, cheese, onion & mustard

Pulled pork, kimchi & slaw sliders

Antipasti station / bar

Optional extra \$10pp

A selection of locally cured Bangalow sweet pork salami, pickled vegetables & dips served with our delicious Fig Tree bread & crackers

Cheese platter station / bar

Optional extra \$10pp

Australian & international cheeses served with fruit, crackers & quince paste

Tea & Coffee - \$4pp

Locally grown Zentvelds coffee & organic Love Tea

Children's meals

\$20 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 parent's enjoyment of the evening.

Children usually enjoy the selection of canapés before the meal with at least a few satisfying their taste buds.

Fish & Chips

Chicken Nuggets & Chips

Mini Pizzas

Spaghetti Bolognese

Alternatively, we can provide a simplified version of what mum and dad are eating

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.



fig tree