

THE FIGTREE HOTEL

# Menu

## LUNCH

Monday - Thursday 11:30am - 3pm

## DINNER

Monday - Thursday 5pm - 9pm

Friday and Saturday 11:30am - 9:30pm

Sunday 11:30am - 9pm

☺ Mates rates for our

**public communities** members.

It's free to join – see our friendly

staff to sign up today!


## SNACKS & SHARES

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<b>Garlic Bread</b> 	10	12
<b>Garlic &amp; Cheese Bread</b>  	14	16
with tomato sugo		
<b>Seasoned Skin-on Fries</b>  	10	12
<b>Add gravy</b>	2	3
<b>Seasoned Potato Wedges</b> 	14	16
Sweet chilli, sour cream		
<b>Crispy Fried Squid</b> 	15	17
Schezun pepper squid with lemon aioli		
<b>Fried Chicken Wings</b>	12	14
1/2 kg Southern fried chicken wings, ranch dressing		
<b>Mezze Plate</b> 	20	22
Butter bean hummus, beetroot tzatziki, marinated olives, roast capsicum, marinated zucchini, feta, pita bread, dukkah		
<b>Fried Fish Taco</b> (each)	5	6
Battered fish, slaw, lettuce, lime crema, pico di gallo, fresh jalapeño, coriander		
<b>Figgy Nachos</b> 	22	24
Beef & chorizo mince, bean medley, cheese, sour cream, guacamole, salsa, tortilla chips, jalapeños		
<b>Vegetarian Nachos</b> 	20	22
Spiced black bean medley, tortilla chips, cheese, sour cream, salsa, guacamole		

## SALADS

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<b>Figgy's Signature Caesar Salad</b>	20	22
Cos lettuce, grilled bacon, soft boiled egg, parmesan cheese, croutons, Caesar dressing		
<b>Roasted Pumpkin &amp; Feta Salad</b> 	19	21
Roasted pumpkin, feta, basil, parsley, corn, cos lettuce, quinoa, fried chickpeas, tzatziki, lemon, olive oil, dukkah		
<b>Thai style Beef Salad</b>	19	21
150gm marinated beef, fresh herbs, cucumber, lettuce, cherry tomato, vermicelli, bean sprouts, peanuts, chilli, shallots		

### SALAD ADD ON'S

<b>Grilled Chicken 150gm</b>	7	8
<b>Bacon</b>	3	4
<b>Prawns (4)</b>	8	10
<b>Halloumi</b>	5	6

## PASTA

<b>Chilli Prawn Linguine</b>	28	30
Cherry tomatoes, garlic, chilli, parsley, lemon, rocket, butter, parmesan		
<b>Chorizo Bolognese</b>	24	26
Slow cooked Rodriguez chorizo mince, pappardelle, cherry tomato, basil, shaved parmesan		
<b>Penne Bosciola</b>	20	22
Penne, bacon, mushroom, shallots, shaved parmesan, garlic cream sauce		

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VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE




MATES RATES




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## BURGERS & SANDWICHES

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<b>Figgy Burger</b> 100% beef patty, pineapple chutney, bacon, iceberg lettuce, American cheddar, aioli	22	24
<b>Southern Fried Chicken Burger</b> American cheddar, Figgys burger sauce, slaw, jalapeños	22	24
<b>Figgy o Fish</b> Crumbed hoki fillet, pickles, cheese, caramelised onion, lettuce, celeriac remoulade	20	22
<b>Mushroom &amp; Haloumi Burger</b>  Mushroom patty, grilled haloumi, lettuce, alfalfa, black garlic aioli	22	24
<b>Steak Sandwich</b> 150g tenderised rump steak, rocket, Spanish onion, black pepper mayo, beetroot, tasty cheese, Tuscan flatbread	24	26

## ADD ON'S

<b>Extra Beef Patty</b> 	4	5	<b>Bacon</b> 	2	3
<b>Fried Egg</b>	2	3	<b>Cheese</b>	1	2
<b>Gluten Free Bun</b> 	3	4	<b>Grilled Chicken</b>	5	6

## SCHNITZELS

<b>Figgy's Chicken Schnitzel</b> Panko crumbed chicken breast served with your choice of sides & sauces	23	25
<b>Traditional Chicken Parmigana</b> Panko crumbed chicken breast, sugo, shaved ham, mozzarella, parmesan	28	31

## SCHNITZEL TOPPERS

<b>Chorizo Bolgnaise &amp; Mozzarella</b>	8	9	<b>Boscaiola</b>	6	7
<b>Garlic Prawns &amp; Bearnaise(4)</b>	12	14	<b>Brisket &amp; Mozzarella</b>	8	9

## SEAFOOD

<b>Old School Battered NZ Hoki Fillet</b> Chips, salad, lemon, tartare	24	26
<b>Schezuen Fried Squid</b> Chips, salad, aioli, lemon	24	26

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## PIZZA






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<b>Garlic, Thyme &amp; Cheese</b> 	18	20
<b>Margherita</b> 	22	24
Sugo, cherry tomato, bocconcini, basil, evoo, mozzarella		
<b>Honolulu</b>	24	26
Sugo, ham, bacon, pineapple, oregano, shallots, mozzarella		
<b>Chicken</b>	26	28
Sugo, chargrilled chicken, oregano, capsicum, feta, shallots, BBQ swirl, mozzarella		
<b>Prawn Reef &amp; Beef</b>	32	34
Sugo, brisket, prawn, cherry tomatoes, bearnaise, red onion, parmesan, rocket, mozzarella		
<b>Meat Lovers</b>	28	30
BBQ sauce, beef & chorizo mince, salami, pepperoni, bacon, mozzarella		
<b>Vegetarian</b> 	24	26
Sugo, baby spinach, artichoke, capsicum, red onion, cherry tomato, Kalamata olives, basil, almond flakes, mozzarella		
<b>Supreme</b>	26	28
Sugo, ham, mushroom, oregano, Kalamata olive, salami, capsicum, artichoke, mozzarella		

## GRILLED

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*Choice of salad, slaw, chips, mash, vegetables, choice of sauce*

<b>Grainge Rump steak 300g</b> 	34	36
<b>Pinnacle Striploin 250g</b> 	36	39
<b>Chicken Breast 300gm</b> 	28	31
<b>Humpty Doo Barramundi Fillet 250gm</b> 	35	38
<b>USA Style BBQ Basted Pork Ribs</b> 	HALF RACK 30	32
	FULL RACK 47	49

## SAUCES

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<b>Dianne</b>	2	3
<b>Pepper</b>	2	3
<b>Mushroom</b>	2	3
<b>Gravy</b>	2	3
<b>Béarnaise</b>	2	3

## KIDS

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<b>Cheese &amp; Tomato Pizza</b> 	11	13
<b>Chicken Nuggets</b>	11	13
Chips served with tomato sauce		
<b>Spaghetti Napolitana</b> 	11	13
<b>Grilled Chicken</b>	11	13
With vegetables		
<b>Battered Fish Cocktails</b>	11	13
Chips served with tomato sauce		

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