



figtree



Menu

TAPAS

FIRE OR BBQ SPICED CHICKEN WINGS
with fresh celery

R110

GRILLED FALKLANDS CALAMARI (N)
tomato olive salsa & chilli pesto

R130

DUKKHA SPICED HUMMUS (N) (VE)
crisp flat bread & grilled zucchini

R70

CHIMICHURRI PORK RIBS
pickled slaw and chimichurri

R150

BILTONG DUSTED CRISPY POTATOES
with lemon aioli

R70

ROASTED CORN RIBS (V)
butter basted with smoked paprika rub

R70

PRAWNS BEER & CHILLI
sauteed in butter with beer, chilli and grilled flat bread

R160

ROSEMARY BUTTER BASTED LAMB RIBS
local style chimichurri

R175

SALADS

NORTH AFRICAN CHICKEN SALAD

with avocado, heirloom tomato, feta cheese,
olives & green dressing

R110

SMOKED MIDLANDS TROUT SALAD

with marinated quinoa, creamed cheese,
shaved vegetables, foraged greens & citrus dressing

R160

ROASTED BEET & SQUASH SALAD (V)

chickpea, pumpkin seed muesli with greens
& coriander yogurt

R90

BETWEEN BREADS

BEEF BOEREWORS BURGER

smoked BBQ sauce, cheddar, fried onion,
green slaw & handmade fries

R155

HARRISA SPICED CHICKEN

on panini bread with mozzarella, tomato,
spinach & handmade fries

R150

CRUSHED FALAFEL WITH AVOCADO ON RYE (VE)

toasted rye with zucchini, hummus, tomato salsa
& garden salad

R130

Please ask your waiter about our traditional sandwich offerings

GRILLS

LOCAL FRESH CATCH

citrus veloute, warm nicoise & sauteed greens

R230

VEGETARIAN CAULIFLOWER (VE)

with dukkha spice, wild rice, squash & young greens

R160

GRILLED CHICKEN LEG QUATERS

homemade fries, slaw salad & chilli pesto

R160

GRILLED AGED BEEF SIRLOIN

with herb butter, sauce & side of your choice

R230

BEER BATTERED WHITE FISH

handmade fries, slaw & tartare sauce

R160

LAMB LOIN CHOPS

confit garlic butter, potato mash & tomato salsa

R280

CHICKEN THIGH ESPATADA

deboned and grilled with butter curry sauce
wild rice & charred broccoli

R170



LOCAL COMFORTS

THE FIG TREE SEAFOOD PLATE
grilled prawns, linefish, mussels, calamari, citrus
veloute & hand cut fries & garlic bread

R290

BRINJAL, CHICKPEA CURRY (V)
basmati rice, tomato salsa & lentil cracker

R160

CHICKEN, MUSHROOM PENNE
mushroom, cream, parmesan cheese

R170

BRAISED OXTAIL & BEANS
with pap & traditional spinach

R240

LAMB CURRY & RICE
with traditional condiments & roti

R210

SIDES

CREAMY MASHED POTATO (V) - R45

HANDMADE FRIES (VE) - R40

SWEET POTATO FRIES (VE) - R45

SEASONAL VEGETABLES (VE) - R40

TRADITIONAL PAP & TOMATO GRAVY (VE) - R40

BASMATI RICE (VE) - R45

QUINOA TABOULEH (VE) - R50

TOMATO, CUCUMBER & FETA SALAD (V) - R45

WILD RICE (VE) - R50

SAUCES

THYME & MUSHROOM SAUCE (V) - R40

CHIMICHURRI SAUCE (VE) - R40

CREAMY BLACK PEPPER SAUCE (V) - R40

BUTTER CURRY SAUCE (V) - R40

CITRUS VELOUTE SAUCE (V) - R40

CHILLI PESTO SAUCE (V) - R45



DESSERT

CHOCOLATE & PECAN NUT TART (N)
with vanilla ice cream, short bread crunch

R80

CHEESE BOARD (N)
with three kinds of South African cheese, fresh fruit,
preserve, flat bread crisps

R130

SLICED FRESH SEASONAL FRUIT (VE)
with fruit sorbet

R70

AMARULA TRES LECHES CAKE
with vanilla ice cream

R70

BASQUE STYLE CHEESECAKE
with seasonal fruit compote, whipped cream

R100

Please ask your waiter about our Cake of the Day