



Starters

SLOW ROASTED TOMATO & BASIL SOUP (V) R55
with toasted bruschetta, lemon oil & salsa

OXTAIL SOUP R55
served alongside bruschetta & butter bean salsa

FRESH SALDANA BAY MUSSELS R68
cooked in a white wine crème with melba toast

CHICKEN LIVERS R60
chicken livers topped with sweet shallots, crisp
bacon bits & chunky peri peri

BAKED CAMEMBERT (V) R65
rosemary infused, with cranberry gel & apple praline

BUTTERNUT GNOCCHI (V) R50
infused with thyme, gorgonzola crème, grilled
pears & toasted nuts

PEA & PRAWN RISOTTO R65
topped with baby root veg & surrounded by
petit pois puree

THAI FISH CAKE R60
with yuzu chutney & pickled cucumber salad

CAPRICE STACK (V) R58
served with tomato consommé & micro herbs

Disclaimer:

Dinner is served between 6pm and 9pm

We, at The Fig Tree, believe every guest deserves to enjoy freshly prepared dishes, made from scratch. Your understanding is appreciated, if certain menu items are not available or may take longer to prepare than others. Further, to maintain the authenticity and quality of The Fig Tree experience, we are unfortunately limited in making alterations to the menu.

(V) = Vegetarian





Salads

GREEK SALAD (V)

R65

cucumber, feta, cherry tomatoes, bell peppers, onions, kalamata olives & salad dressing

SMOKED SALMON SALAD

R90

rocket, pecorino, shaved cucumber, caper berries & dill dressing

SEARED CHICKEN & AVOCADO PEAR SALAD

R75

pumpkin seeds, vine tomatoes, baby lettuce with salsa verdi balsamic vinaigrette

CALAMARI NAM JIM SALAD

R85

grilled calamari, tossed with salad greens, roasted red peppers, toasted peanuts & nam jim dressing



Pasta

CASHEW CRUSTED CHICKEN

R95

stir fried vegetables, egg noodles & Indonesian peanut sauce

PENNE CON POLLO

R95

chicken cooked in a curried cream with green vegetables & coriander

LAMB & MUSHROOM LASAGNE

R115

slow braised lamb, layered between lasagne sheets & béchamel, with herb salad

MUSHROOM & GORGONZOLA PENNE (V)


R95

wild mushrooms tossed with penne pasta & gorgonzola cream, drizzled with truffle oil

MEDITERRANEAN TAGLIATELLI (V)

R90

zucchini, kalamata olives & roasted cherry tomatoes, topped with napoli, feta & salsa verdi





Meat

OXTAIL & BUTTERBEANS

R120

a hearty stew, served with vegetables & mashed potato

BEEF TERRINE

R125

with butternut puree, fondant potato & caramelized onion tartlet

BEEF FILLET

R145

rested on potato dauphinoise, with baby root vegetables, mushroom butter & demi-glace

CHICKEN ROULADE

R115

Moroccan stuffed & crumbed, served on polenta with pea salsa & thyme cream

DUCK CONFIT

R165

orange infused butternut puree, berry gel, potato disks, baby spinach & barley jus gras



Grills

all grills are served with shoestring fries & vegetables

T-BONE 500g

R135

RUMP 300g

R125

FILLET 300g

R155

LAMB RACK

R165





Signature Burgers


all burgers served with shoestring fries or side salad
(banting option: served with sweet potato fries;
substitute bun with a black mushroom)

CLASSIC BEEF	R75
CHEESY BEEF	R85
CHICKEN, WITH JALAPEÑOS & CHEDDAR	R85
BEEF, TOPPED WITH BACON, AVO & FETA	R90
FALAFEL, WITH PEPPADEWS, MOZZARELLA & MOROCCAN AIOLI	R80



Extra Sauces

PEPPERCORN SAUCE	R25
MUSHROOM SAUCE	R25
BLUE CHEESE SAUCE	R25
TRADITIONAL RED-WINE SAUCE	R25
HOLLANDAISE SAUCE	R25





From the Sea

CAJUN FRIED CALAMARI

R95

served with a side salad & fries

SIMBITHI HAKE, SIDE SALAD & CHIPS

R85

battered hake & tartar sauce

NORWEGIAN SALMON


R185

served on sweet potato mash, with green beans,
garlic soy glaze & herb friture

HERB CRUSTED LINE FISH

R155

enquire about our line fish of the day, with pea salsa,
gnocchi, vegetables & velouté





Desserts

HOT CHOCOLATE FONDANT

ice cream & berry caviar

R60

STRAWBERRY MILLE FEUILLE

lychees & ginger ice cream

R60

CHOCOLATE PARFAIT

passion fruit mousse, praline & chocolate ice cream

R65

SUMMER BERRIES

pistachio sponge, berry meringue, berry jelly & vanilla ice cream

R60

ASSORTED GELATO

enquire about our homemade flavours, served in your choice of bowl or sugar cone

PER SCOOP

R20