

FIGBAR COCKTAILS IN THE ORCHARD



FOOD MENU

Fish and chips	fish of the day served with house made tartare sauce and chips	\$12
Bucket of chips	served with chipotle aoli (V & VE)	\$8
Freekah salad	with roast pumpkin and zucchini (VE, GF, DF, NF)	\$18
Cheese plate for two	a selection of cheddar, blue and brie served with lavosh and fig chutney (GF available)	\$22
Pork sliders	2 sliders served with pulled pork and slaw (GF available)	\$12
Home baked cake	please ask staff for the days selection	

DF	dairy free
GF	gluten free
NF	nut free
V	vegetarian
VE	vegan

DRINKS MENU

WINE	bottle	glass	BEER/CIDER	
Gatehouse NV Sparkling Brut	\$25.00	\$7.00	Coopers Light	\$6.00
Verve Cliquot Champagne	\$100.00	NA	Hahn SuperDry	\$8.00
Kersbrook Hill Moscato	\$25.00	\$6.00	Corona	\$8.50
Gatehouse Sauvignon Blanc	\$25.00	\$7.00	Heineken	\$8.50
Paracombe Pinot Gris	\$32.00	\$8.00	Bierhaus IPA	\$8.50
Jericho Fume Blanc	\$28.00	NA	LOBO Apple Cider	\$8.00
Paracombe Ruby Red Rose	\$32.00	\$8.00		
Gatehouse Shiraz	\$25.00	\$8.00	SPIRITS	
Mt Bera Tempranillo	\$30.00	\$7.00	Fig Gin	\$8.00
Vinterloper Pinot Noir	\$45.00	NA	Smirnoff Vodka	\$8.00
			Gordons Gin	\$8.00
NON-ALCOHOLIC			Bundaberg Rum	\$8.00
Soft drinks (Coke, Coke Zero, Sprite, Lift)		\$3.00	Johnnie Walker Whiskey	\$8.00
Sparkling Water		\$7.50		
Orange Juice		\$4.00		

FIG COCKTAILS

\$18.00

Figoska	Vodka, fig syrup, mint, lime and soda
Fig Bellini	Esprit de Figues, Gatehouse Sparkling Brut, orange zest, fresh figs and soda
Fig Sunset	Fig Gin, Campari and orange juice, garnished with fresh orange
Iced Fig Tea	Fig Gin, Triple Sec, chamomile tea and soda, garnished with orange wheels
Genoa	Fig Gin, Cinzano Bianco and lemonade, garnished with a figlette