



4 Figs Menu

All Day Menu

Breakfast

- ☛ **Build Your Own Breakfast:** 2 eggs your way, Blanc Bakery sourdough \$13
- Add sides to your breakfast*
- Egg / Blanc sourdough \$3
- House beans / Spinach / Roast tomato \$4
- Chorizo / Bacon / Potato rosti / Halloumi \$5
- Roasted mushrooms / Avocado / Feta \$5
- Smoked salmon / Chicken breast \$7
- Gluten free bread +\$2
- (All bread supplied by Blanc Bakery in Berwick) GFO VGO**
- ☛ **Toast:** Blanc sourdough with your choice of condiments
V VGO GFO \$9
+Gluten free bread +\$2
- ☛ **Fruit Loaf:** by Blanc Bakery served with butter N V VGO \$9
- ☛ **Apple & Fig Oats:** house oats, fig & apple puree, oat crumb, nuts & seeds GF VGO N V \$18
- ☛ **Breakfast Roll:** fried egg, 2 rashers of bacon, house made tomato relish, spinach, aioli, high melt cheese, all on a locally made brioche roll VO GFO \$16
- ☛ **Big Breakfast:** 2 eggs your way, bacon, roasted mushrooms, roast tomato, chorizo, potato rosti on sourdough VO VGO GFO DFO \$27

- ☛ **Eggs Benedict:** sourdough, poached eggs, bacon, roasted apple puree, chorizo crumb, cider hollandaise, pickled apple and herb salad GFO \$24
+Swap bacon for smoked salmon + \$2
- ☛ **Smashed Avocado:** sourdough, zesty smashed avocado, roasted cherry tomato, dukkah, pomegranate, feta & poached egg V GFO VGO DFO N \$22
- ☛ **Chilli Scramble Eggs:** house made chilli sambal, chipotle romesco, chives, pickled chilli, sesame seeds, fried shallots & feta on sourdough V GFO N \$22
- ☛ **Tofu Chilli Scramble:** spiced tofu scramble, house made chilli sambal, chipotle romesco, chives, pickled chilli, sesame seeds & fried shallots on sourdough VG GFO DF N \$22
- ☛ **Omelette:** 3 egg omelette, sauteed mushroom, baby spinach, chives & feta V GF \$22
- ☛ **Bean Bowl:** house beans, chorizo, 2 poached eggs, Blanc sourdough & fresh herbs VO GFO DFO \$22
- ☛ **Pancakes:** caramelised banana, caramel sauce, macerated strawberries, walnut crumb, vanilla bean ice cream, persian fairy floss V GFO N \$22
- ☛ **Cinnamon Donut Waffles:** whipped cheesecake, raspberry variations, white chocolate sauce, rose persian fairy floss V N \$22
- ☛ **Acai Bowl:** a blend of acai berry, blueberry and almond milk topped with seasonal fruits & granola GF DF VG V N \$22

Lunch

- ☛ **Beef Burger:** 150g smash pattie, caramelised onion, oak lettuce, tomato, house pickles, house made burger sauce, american cheddar all on a locally made brioche roll. Served with house cut chips GFO DFO \$25
+Beef pattie & cheese \$5 +Bacon \$5
- ☛ **Chicken B.L.T.:** marinated chicken breast, sourdough, cheddar cheese, aioli, lettuce, tomato & bacon. Served with house cut chips GFO DFO \$26
- ☛ **Zucchini & Potato Fritters:** a stack of zucchini & potato fritters, garlic labneh, house made mango & chilli chutney, sumac, sesame seeds, pickled chilli, poached egg & soft herbs V VGO \$23
- ☛ **Chorizo Croquette:** chorizo croquette, spicy romesco, fried cauliflower, roasted cherry tomato, whipped avocado, fresh herbs, poached egg N \$24
- ☛ **Summer Salad:** roasted root vegetables, cherry tomato, sourdough croutons, cucumber, vegan feta, pine nuts, kale, balsamic dressing on a bed of beetroot hummus VG GF DF N \$22

- ☛ **Superfood Bowl:** beetroot hummus, avocado, dukkah, sauteed kale, zucchini & potato fritters with a variety of fresh, roasted & pickled vegetables VG GF DF N \$22
- ☛ **Linguini:** pan fried cherry tomato, baby spinach, chilli, garlic, red onion, oregano & capers tossed in a lemon, butter & white wine sauce, topped with parmesan (add prawns for \$7) V \$23
- ☛ **Braised Lamb Shoulder:** 16hr slow cooked lamb shoulder on house made flat bread, garlic labneh, pickled shallots, fresh oregano, cherry tomato, sumac, spinach & feta. Served with a side of house cut chips \$27
- ☛ **Arancini:** arancini balls (6). Ask staff for today's flavour V \$19
- ☛ **Bowl of House Cut Chips with Aioli** all our chips are cut in house using Tasmanian Russet potatoes \$14

Toasties

- Toasties served on Blanc sourdough (ALL GFO +\$2)
- Ham & house blended tasty cheese \$12
 - Ham, house blended tasty cheese & tomato \$12.5
 - Egg, bacon, house blended tasty cheese \$14.5
 - Marinated chicken, cheddar, avo & aioli \$15.5
 - H.A.S.T - halloumi, avo, spinach, tomato \$15.5
 - Vegan - mushrooms, spinach, vegan feta & house dukkah \$15.5

Kids

- ☛ ***ages 12 and under only*** \$12
- Chicken nuggets & chips DF
- Pancake, maple syrup, sprinkles & icecream GFO
- Cheese toastie with chips GFO
- Baby fig oats, fig & apple puree, oat crumble GF DFO
- Egg & bacon GFO DFO

Sides

- Egg / Blanc sourdough (1 piece) \$3 ea
- House beans / Spinach / Roast tomato \$4 ea
- Chorizo / Bacon / Potato rosti / Halloumi \$5 ea
- Roasted mushrooms / Avocado / Feta \$5 ea
- Smoked salmon / Prawns / Side Chips \$7
- Gluten free bread +\$2



(V) Vego (VO) Vego Option available (VG) Vegan (VGO) Vegan Option available (N) Nuts (GF) Gluten Free (GFO) Gluten Free Option available (DF) Dairy Free (DFO) Dairy Free Option available

Drink Menu



Hot	S	L
☛ Coffee - House Roast	\$4.5	\$5.5
with flavour notes of caramel fudge and apricot		
☛ Syrups	50c	
Hazelnut, Vanilla, Caramel		
☛ Alternative Milk	50c	
Almond, Soy, Oat, Lactose Free		
☛ Spiced or Vanilla Chai Latte	\$4.5	\$5.5
☛ Wet-Chai Latte	\$5.5	
Black tea, cardamon, cloves, cinnamon, ginger + honey		
☛ Tea	\$5	
English Breakfast, Earl Grey, Peppermint, Green, Lemongrass Ginger		
☛ Tree Hugging BOB Hot Chocolate	\$5.5	\$6.5
A unique blend of organic Dutch cacao and organic coconut blossom sugar.		
☛ DLux White Hot Chocolate	\$5.5	\$6.5
With real cocoa butter for a rich and decadent creamy white chocolate.		



Cold	
☛ Iced Coffee	\$8
☛ Iced Chocolate	\$9
☛ Iced White Chocolate	\$9
☛ Milk Shakes	\$8
Chocolate, Vanilla, Caramel, Strawberry, Banana, Blue Heaven	



Smoothies	
☛ Mixed Berry	\$9
Ice cream, yoghurt, milk, vanilla, raspberries, strawberries, blackberries, blueberries	
☛ Banana	\$9
Ice cream, yoghurt, milk, honey, cinnamon, bananas	
☛ Mango	\$9
Ice cream, yoghurt, milk, mango nectar, mango cheeks	
☛ Cacao	\$9.5
Raw cacao, raw almonds, maple syrup, banana + almond milk (DF) (GF) (RSF) (VG)	
☛ Peanut Butter	\$9.5
Banana, 100% organic peanut butter, dates & soy milk (DF) (GF) (RSF) (VG)	
☛ Juices	\$5
Orange, Apple, Pineapple, Mango, Cranberry, Tomato	

☛ Cold Press Juices	\$7
<i>Summer Greens</i> Spinach, Pineapple, Kale, Apple, Cucumber, Mint	
<i>Ginger Ninja</i> Carrot, Apple, Ginger, Tumeric	
<i>Jack Rose</i> Apple, Lemon, Strawberry, Mint	
☛ Soft Drinks	\$5
Coke, Coke No Sugar, Sprite	
☛ San Pellegrino Mineral Water (500ml)	\$7
Beer & Cider	
☛ Mountain Goat Lager	\$9
☛ Furphy Refreshing Ale	\$8
☛ Cascade Premium Light	\$7
☛ Napoleon & Co Cider	\$8
Apple or Pear	
Spirits	
☛ Jim Beam	\$10
☛ Johnny Walker	\$10
☛ Absolut Vodka	\$10
☛ Bacardi Rum	\$10
☛ Canadian Club	\$10
☛ Gin	\$10
☛ Jack Daniels	\$10
White	
☛ Sauvignon Blanc	\$11
Regional NZ	
☛ Pinot Grigio	\$11
Yarra Valley VIC	
☛ Sparkling	\$11
Regional NSW	
Red	
☛ Shiraz	\$11
Regional VIC	
☛ Cabernet Merlot	\$11
Regional VIC	
Cocktails	
☛ Bloody Mary	\$16
A common "Hair of the Dog" drink w/ a vegetable base, tabasco and vodka	
☛ Espresso Martini	\$19
A restaurant staple for lovers of coffee	
☛ Strawberry Daiquiri	\$19
The go-to Summertime drink. Rum and strawberries have never tasted this good	



**** Got a Sweet Tooth? Check out our cake cabinet for lots of delicious treats including house made slices, Blanc Bakery pastries and much more.**

Obligatory Allergy Disclaimer - While we do our best to ensure all your dietary requirements are met, we do operate in an environment that contains possible traces of allergens. Therefore we cannot guarantee against cross contamination.

Sorry, no menu alterations on public holidays, weekends and during busy periods (except dietaries)



www.fourfigs.com.au @fourfigscafe @four_figs_cafe

