

Fig & Walnut

At Fig & Walnut, our seasonal menu is created by sourcing the best produce from the most ethical, sustainable + organic local producers where possible. Be sure to check out our deli & display cabinets for a delicious selection of house made salads, sandwiches, pastries, cakes + slices.

For reservations, to enquire about holding a function at Fig & Walnut or have our team cater at your next event please visit our website www.figandwalnutcafe.com.au or email info@figandwalnutcafe.com.au

Please let us know when ordering if you have any allergies, intolerances or dietary requirements.

While we try our best to accommodate menu variations + split bills, this may not always be possible during busy periods.

10% surcharge on public Holidays. Gift Vouchers available.

11 Bellairs Avenue, Seddon • (03) 9687 2665
www.figandwalnutcafe.com.au • info@figandwalnutcafe.com.au
Open Mon-Fri 7am to 3pm Sat + Sun 8am to 3pm

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ALL DAY MENU

WARM BREAKY BOWL 17 | Kids 9.5

Vanilla polenta porridge w wine poached pears topped w streusel + apple + myrtle sauce.

MASSA SOVADO [V] 18.5

Portuguese sweet bread w vanilla mascarpone, walnut soil, white chocolate, orange, fig + tangelo glaze

BEEF SANGA [GFO] 21

Angus Porterhouse steak, Monterey Jack cheddar, oak leaf lettuce, fattouch + chipotle mayo served in a ciabatta roll
.... great w fried egg

CHILLI SCRAM [GFO | V] 19.5 | Kids 9.5

Free range scrambled eggs w fried enoki mushrooms, miso mascarpone + pickled chilli served on toasted sourdough
.... delicious w chorizo

MUSHROOM MEDLEY [GFO | VGO | V] 21 | Kids 9.5

Crusty Cobb Lane baguette topped w pan fried heirloom mushrooms, whipped chevre, dukka eggs + balsamic syrup
.... great with pork belly

BACON SARNIE [GFO | VO] 16.5

Crispy Cobb Lane bap roll filled w thick cut bacon, fried egg, Swiss cheese + house made relish

HUEVOS RANCHEROS [GFO | VGO] 20.5

Baked eggs in bean + chipotle salsa fresca topped w chorizo + fetta served w crispy flat bread

KOTOPOULO ROLL [GFO] 18.5

Greek marinated chicken, kholrabi slaw + house made ranch sauce in a butter drenched bap roll

FEARNLEY'S RILLETTES [GF] 23.5

Thyme infused rabbit rillettes w avocado wedges, poached free range eggs, pesto, shaved pecorino + watercress salad

PECEL BOWL [VG | V] 19.5

Mezze of tahini roasted pumpkin + eggplant, red peppers, spinach, green soba noodles, coriander + peanut sauce
.... great w halumi

KARTOFFEL [VG, .V] 12.5

Fried kipfler potatoes seasoned w rosemary, garlic + truffle salt, served w house made aioli

YOUR TOAST [GFO | VGO] 9 | Kids 5.5

Toasted Cobb Lane sourdough or GF Precinct fruit toast served w butter + seasonal preserves

DO IT MY WAY [GFO] 13 | Kids 8

Free range eggs prepared your way on your choice of buttered sourdough or ciabatta

ADD YOUR EXTRAS

Thick cut bacon | Pork Belly | La Boqueria Chorizo 6
Haloumi | Meredith goats cheese | Marinated Vegan Fetta 5
Avocado | Mushrooms | Tomatoes 4
House made Tomato Relish | Extra Egg 3
Gluten Free Toast | Extra Sourdough / Ciabatta 2

V - Vegetarian | VO - Vegetarian Option | GF - Gluten free
GFO - Gluten free Option | VG - Vegan | VGO - Vegan Option

Kids meals available strictly for children aged 10 years and under.

DRINKS MENU

COFFEE *Rose Street Blend by Industry Beans*

Latte | Cappuccino | Flat white | Long black | Long Mac | Magic 4.2
Espresso | Short Mac | Piccolo 3.8
Greek coffee | Cold Drip | Brews 5
Iced Latte 5.5

LOOSE LEAF TEA *by Industry Beans 4*

English breakfast | Earl Grey | Jasmine Green | Peppermint | Chamomile | Lemongrass + Ginger

OTHER DRINKS

Turmeric | Matcha | Chai Latte 4.5
Mork - Hot chocolate 4.5 | Mocha 5
Iced Varieties served w ice cream 7
Coffee | Mocha | Chai | Chocolate | Vanilla | Strawberry | Salted Caramel
Babyccino (+0.50 variations) 1.5
Kids Hot Chocolate (+ 0.50 variations) 3.5

VARIATIONS

Extra regular/skim milk | Soy milk + 0.5
Almond milk | Coconut Milk + 1
Extra coffee shot | Single origin | Decaf + 0.5
Mug + 1

SOFT DRINKS

Flavoured sparkling waters 4.5
Sparkling natural mineral water Sml 4.5 Lrg 6.5
Kombucha 5.5

COLD PRESS JUICE *By Supagreens 8*

Green - Kale, celery, cucumber, capsicum, lettuce, apple + lemon
Red - Beetroot, carrot, celery, apple + lemon
Orange - Navel + Valencia Oranges
Apple - Cloudy apple

SMOOTHIE OF THE DAY *(ask our friendly staff) 8*