
THE WILD FIG RESTAURANT

Starters

Stracciatella mozzarella R88

variety tomatoes, crispy basil, roast garlic
bruschetta, pesto

Almond crusted baked camembert R96

gooseberry confit, melba

Creamy sage duck livers R85

caramelised onions, sage,
cream, bruschetta

Roast bone marrow R85

capers, anchovy, beef tartar

Crocodile carpaccio R98

lemon emulsion, chili crisp, melba toast

Miso dumpling soup R82

miso broth, fresh ginger, green onion,
mushrooms, chilli

Baba Ganoush R78

aubergine crisps, tahini, lavash,
coriander

Mushroom risotto R94

shitake, truffle, puffed wild rice

Fritto misto R85

crispy fried squid, zucchini, garlic,
lemon, herbs, aioli

Light Meals

Cheese burger R135

secret sauce, caramelised onions, pickles, cheddar,
hand cut chips

Korean chicken burger R125

miso mayo, pickled jalapenos, red slaw

Veggie burger R125

aubergine, caramelised onions, pickles, green goddess sauce

Bangers and mash R118

brown onion gravy, buttered mash, wilted spinach

Panko chicken fillet R145

mushroom ragout, hand cut chips

Anti pasti R145

charcuterie, grilled artichokes, olives, fior di latte

Caesar salad R135

cos, crispy bacon, shredded chicken, boiled egg, grana padana,
anchovy dressing

Roast beet salad R128

edamame, goats chevin, coriander, mint, tahini, seeds, sprouts

Veggie buddha bowl R145

lentils, red cabbage slaw, artichokes, beetroot houmus, roasted
tomatoes, baba ganoush, sprouts, green goddess dressing

Fish 'n chips R130

tartare sauce, hand cut chips

Main Courses

Grilled fresh linefish R195

chargrilled zucchini, roast onions, baby potatoes, lemon butter sauce

Fritto misto R188

crispy fried squid, zucchini, lemon, herbs, aioli, hand cut fries

Crocodile Nicoise R185

chargrilled croc, warm nicoise, chimichurri

Butter chicken R178

basmati rice, roti, toasted almonds

Crispy roast duck R225

green beans, duck fat roasties, orange and van der hum sauce

Pan roasted kudu R235

butternut puree, amarula peppercorn sauce, crispy bacon

Lamb shank R265

mash, tenderstem broccoli, roasting jus, salsa verde

Pork ragout pasta R175

pappardelle, goats feta crema, rosemary, fennel

Sticky pork belly R215

salted fish caramel sauce, roast aubergine, tenderstem broccoli, toasted sesame seeds

Truffled mushroom risotto R188

porcini mushrooms, puffed wild rice, grana padana

Dahl makhani R178

smoky braised black lentils, red kidney beans, roti, coriander, garlic crisps, fried onions

Chicken and mushroom pie R165

with tenderstem broccoli and thyme jus

Char grilled sirloin 200g R215 | 300g R255

hand cut chips, cafe de paris butter, crispy onion rings

Sides

Crispy onion rings R38 | Hand cut chips R38 | Mashed potato R36

Seasonal greens R40 | Duck fat roasties R40 | Side salad R36

Desserts

Camembert crema R88

apricot compote, candied walnuts, lavash

White chocolate cheesecake R88

with vanilla ice cream

Chocolate fondant R88

mascarpone mousse, hazelnut praline

Peppermint crisp terrarium R72

with salted caramel ice cream

Lemon posset R84

almond biscotti, frozen raspberries

Hazelnut meringue R86

white chocolate crema, berry coulis

Creme brulee R68