

The Wild Fig Restaurant

Starters & Salads

Soup of the Day	39
Deep Fried Camembert Ⓥ <i>in a light beer batter with fig jam & homemade melba toast</i>	49
Smoked Salmon & Cream Cheese Spring Roll <i>served with salad greens and a herb & lemon olive oil dressing</i>	48
Spiced Calamari Strips <i>dusted with savoury flour and deep fried, served on salad greens tossed in Asian dressing with a dill mayonnaise dipping sauce</i>	42
Tempura Prawns <i>with tempura coriander, julienne carrots & a spicy Vietnamese dressing</i>	49
"Tom Yum" Spicy Soup Ⓣ <i>flavoured with lemongrass, chilli, ginger, garlic & Thai seasoning</i>	Fish 59 Prawn 59
Creamy Duck Livers <i>duck livers sauteéd in a balsamic cream with a hint of chilli, served with warm toasted ciabatta slices</i>	44
Pearwood Smoked Springbok Carpaccio <i>served with rocket & pecorino shavings</i>	52
Beef Trinchado <i>Portuguese inspired, strips of beef fillet in a spicy, roasted tomato, garlic & chilli sauce. Served with toasted ciabatta</i>	52
Vietnamese Basket (great for sharing) <i>spring rolls with crushed peanuts, julienne carrot, rice noodles & coriander, spicy fish balls, fresh greens & peanut sauce</i>	60
Mushroom Tower <i>Grilled black mushroom on a crostini with a pesto, herb & cream cheese pate, topped with roasted peppers & a pecorino crisp</i>	42
Roasted Butternut & Beetroot Salad Ⓥ <i>with baby spinach, feta, toasted sunflower seeds & seasonal herbs</i>	Starter 36 Main 56
Greek Salad Ⓥ <i>cos lettuce with tomato, cucumber, red onion, feta, calamata olives, julienne carrots, peppers, onion sprouts & balsamic dressing</i>	Starter 38 Main 62
Tropical Smoked Chicken Salad <i>tossed with baby greens, avocado, cherry tomatoes, cucumber, topped with tropical salsa and pineapple & curry dressing</i>	Starter 38 Main 60
Caprese Salad Ⓥ <i>a classic salad with slices of buffalo mozzarella & tomato, drizzled with basil pesto & olive oil</i>	Starter 34 Main 48

Pasta

Chicken Pesto <i>strips of chicken in a creamy basil pesto sauce with tagliatelle pasta</i>	85
Spinach & Ricotta Panzerotti Ⓥ <i>with a creamy Napolitana sauce & a dash of crème fraîche</i>	84
Sundried Tomato, Olives & Feta Ⓥ <i>tossed with penne pasta, pesto & wild rocket</i>	70
Chicken, Bacon, Feta & Marinated Peppers <i>tossed with penne pasta, pecorino shavings & greens</i>	74

Main Courses

All main course dishes are served with a small complimentary serving of roast potatoes and seasonal vegetables. Any extra veg ordered will be charged for.

Fish of the Day	124
<i>with a choice of lemon & parsley butter / roasted garlic butter / basil mayo / herb & lemon olive oil</i>	
Smoked Salmon Fishcakes T	89
<i>flakes of fresh linefish, smoked salmon, potato & dill make up these delicious fish cakes, served with Hollandaise sauce</i>	
Lemongrass Skewered Linefish	135
<i>marinated in a mint, coriander, turmeric, sesame oil & chilli sauce, served on stir fried veg</i>	
Chicken & Prawn Curry	92
<i>a spice driven North African curry with flavours of barishap, cumin & fennel. Served with basmati rice, sambals & a poppadum</i>	
Stuffed Chicken Breast	84
<i>stuffed with a trio of cheeses, mushroom & basil pesto. Served on stirfried veg with a creamy pan gravy</i>	
Chicken & Mushroom Pie T	89
<i>comfort food at its best, baked to perfection in our homemade pastry</i>	
Crispy Roast Duck	130
<i>Wild Fig's signature dish, served with an orange & Van der Hum sauce</i>	
Pork Neck Medallions	95
<i>on a bed of sweet potato with an apple & sultana chutney, drizzled with a honey, soya & ginger reduction</i>	
Fillet Steak	140
<i>with a choice of green peppercorn / creamy mushroom / barbeque / hollandaise / roasted garlic butter</i>	
Game of the Day	price on request
<i>ask your waitron for details</i>	
Springbok Hot Pot	105
<i>tender cubes of springbok slowly roasted with carrots & mushrooms in a red wine & thyme jus. Topped with a creamy pecorino & rosemary polenta</i>	
Slowly Roasted Lamb in Phyllo Pastry	110
<i>tender cubes of lamb wrapped in phyllo & served with minted greek yoghurt</i>	
Lamb Shank	150
<i>lamb so tender it falls off the bone, slow cooked in a red wine jus with carrot, celery, onion & fresh herbs, served on a bed of herb mash</i>	
Tongue	95
<i>served on herb mash and baked with a wholegrain mustard mayonnaise</i>	
Malaysian Vegetable Curry V	78
<i>a mild yet rich & creamy curry with butternut, courgette, baby corn, broccolli & peppers served with basmati rice</i>	
Vegetarian Dolmades V	75
<i>braised cabbage leaves stuffed with sauteéd aubergine, mushroom & basmati rice, served with basil mayonnaise</i>	
Roasted Red Bell Pepper V	88
<i>stuffed with honey & thyme roasted veg & feta, served on a bed of couscous with beetroot chutney & balsamic reduction</i>	

Service charge not included.
If there are no objections, a service charge of 10% will be added to tables of 8 or more people.

V Vegetarian

T Some of our dishes take a little more time to prepare, please consider this when ordering