

history

Welcome to figtree Newcastle's first churrasco experience!

What is a churrasco? Pronounced 'choo-rah-sco', churrasco is a Brazilian style bbq featuring mouth-watering spit-roasted meats and seafood, cooked in a churrasco grill and served from a sword size skewer to your table.

You'll start your churrasco experience with salted, warm flatbread with tomato and goats cheese dip, followed by a tantalising selection of hot and cold tapas. Our specially selected tapas are designed to be shared around the table and to whet your appetite for the feast that is about to arrive.

While you are enjoying tonight's selection of tapas and bread, your churrasco meat and seafood selection is being carefully prepared, roasted and basted with Brazilian marinates and spices by the figtree kitchen brigade. These eight churrasco courses will be complemented by smoked sea salt crusted double cooked chats, signature figtree fresca salad and a selection of condiments and sauces.

Your feast of flavours will consist of seven different cuts of meat and seafood served "Rodizio" style – Our knife-wielding waiters slice hot roasted meats directly to your plate. You don't need to choose from the menu, our servers will visit your table with tonight's selection, you just need to sit back and experience churrasco.

Those who have ordered the el grande churrasco experience will be treated to a special dessert of churros with fresh strawberries and callebaut fine belgium chocolate sauce.

Gourmet coffee and teas are available, as are a tempting selection of ports, liqueurs and dessert wines.

Don't worry if the Portuguese words seem intimidating, you won't need them at figtree, but if you're curious, here are a few.

Pronunciation guide

Churrasco (choo-rah-sco) is a Brazillian style of beef or other type of meat cooked on large skewers and served in abundance to your table

Churrascaria, (choo-rah-scah-ree-ah) the place they serve churrasco style food

Churrasquerio (choo-rah-scah-reo) the person who serves you your meal in a churrascaria

Caipirinha (kie-pee-reen-yah) is Brazil's national cocktail, made with cachaça (ka-sha-sa), sugar and lime.

Rodízio (roo-dee-zyoo) is a style of restaurant service in Brazilian restaurants whereby the food is brought to the table.

tapas

lemon myrtle and garlic infused olives (v) > with caper berries and semi-dried tomatoes	9
grilled and chilled marinated baby octopus > with a tomato, basil, feta and olive salad	10
garlic and shallot tossed prawns > with spicy smoked aioli and toasted sourdough	14
hazelnut crusted labna (yoghurt cheese) (v) > fried and served with hummus and toasted sourdough	8
grilled figtree south american sausage > with spicy tomato sauce	9
smoked sea salt crusted twice cooked chats (v) > with aioli	8
butter tossed almonds (v) > coated with figtree dukkah	8
figtree smoked babaganoush (v) > drizzled with pukura olive oil with toasted sourdough	7
garlic and thyme seared button mushrooms (v) > with toasted sourdough	9
figtree crumbed chicken tenderloins > with figtree sauce no. 4	10
cumin and coriander seasoned calamari > quickly fried and served with a mint and lime yoghurt	9
applewood smoked hiramisa kingfish > flaked and served with kipfler potatoes and a herb and lemon vinaigrette	12

(v) = vegetarian friendly

churrasco

(churrasco is only available for complete tables)

extenso churrasco (*bread, tapas and churrasco*)

49

- > includes salted, warm flatbread with tomato and goat's cheese dip and chef's selection of 3 mouth watering tapas, plus 7 meat and seafood selections from the churrasco bbq accompanied by sauces and condiments, smoked sea salt crusted twice cooked chats and signature figtree fresca salad

el grande churrasco (*bread, tapas, churrasco and dessert*)

59

- > includes salted, warm flatbread with tomato and goat's cheese dip and chef's selection of 3 mouth watering tapas, plus 7 meat and seafood selections from the churrasco bbq accompanied by sauces and condiments, smoked sea salt crusted twice cooked chats and signature figtree fresca salad, followed by freshly made dessert of churros (south american donuts) with sweetened cream, fresh strawberries and callebaut fine belgium chocolate dipping sauce

sausage

- > figtree's own south american spiced sausage

chicken thigh

- > figtree smoke rub no. 9

calamari

- > sumac and coriander spiced

lamb rump

- > rosemary and garlic

pineapple

- > cinnamon sugar glazed

kingfish

- > wrapped in banana leaf

pork neck

- > szechuan pepper, cinnamon, paprika

gippsland beef rump

- > cumin, brown sugar and pepper

prawns

- > lemon thyme

breads

salted, warm flatbread served with

- > garlic butter 6
- > extra virgin olive oil 7
- > tomato and goat's cheese dip 8

entrees

half dozen coffin bay oysters

- > natural 18
- > topped with figtree's special kilpatrick sauce 21

lobster and figtree smoked bacon spring rolls

- > with char grilled sweet corn salsa and a chipotle chilli and honey salsa 18

seared riverine premium beef fillet

- > with a rocket, kipfler potato and dukkah salad, drizzled with a spicy tomato aioli 24

confit of corn fed chicken tortellini

- > served on a bed of baby spinach and goat's cheese with a pepper and char grilled cherry tomato compote 18

katafi wrapped banana prawns

- > szechuan marinated prawns wrapped in katafi pastry served with avocado salsa, spicy aioli and micro herb salad 22

three cheese and parsley tartlet (v)

- > filo pastry tart with a parmesan, goat's cheese and labna filling, topped with romesco sauce surrounded with a green salsa 17

(v) = *vegetarian friendly*

mains

- grilled lamb rump** 33
> served with spinach risotto, gremolata, seared select mushrooms and a smoked tomato sauce
- oven roasted corn fed chicken breast** 33
> served with potato galette, pan-fried cos lettuce, roast hazelnuts and an olive and herb vinaigrette
- oven roasted snapper fillet** 33
> served with parisian potatoes, savoy cabbage, paprika, home smoked lardons, caramelised onions and buerre noisette sauce
- char grilled kingfish fillets** 33
> served with oven roasted grape tomatoes, green salsa, baby spinach and pan-fried polenta cake
- seared salmon fillet** 33
> with prosciutto, white anchovy and creamy mashed potato, wilted greens and a spicy tomato sauce
- garbanzo char grill (v)** 28
> chickpea patty and char grilled vegetables with mashed potato, special sauce and fig and chilli jam
- lobster malibu** 69
> 1kg western australian lobster pan-fried in butter with shallots, onion and garlic then flamed with malibu and finished off with cream, served with smoked sea salt crusted twice cooked chats and chef's selection of char grilled vegetables

grills

> figtree grills are carefully selected to guarantee freshness and tenderness every time, our special rubs and sauces have been designed by our team to add a unique flavour and character

400g certified angus t bone	33
300g certified angus scotch fillet	33
250g riverine premium beef fillet	38
600g dry aged certified angus tomahawk steak	42
300g high country pork cutlet	33

> grills are coated with figtree signature rub no. 9 before grilling and glazed with figtree smoky bbq sauce no. 4 before service

> grills are accompanied by smoked sea salt crusted twice cooked chats, chef's selection of char grilled vegetables and figtree smoky bbq sauce no. 4

sides

potato

steak fries > dusted with our own special mix of herbs and spices 7

smoked sea salt crusted twice cooked chats 7

creamy mashed potato 7

vegetables

pan-fried green beans > with basil, olives and semi-dried tomatoes 7

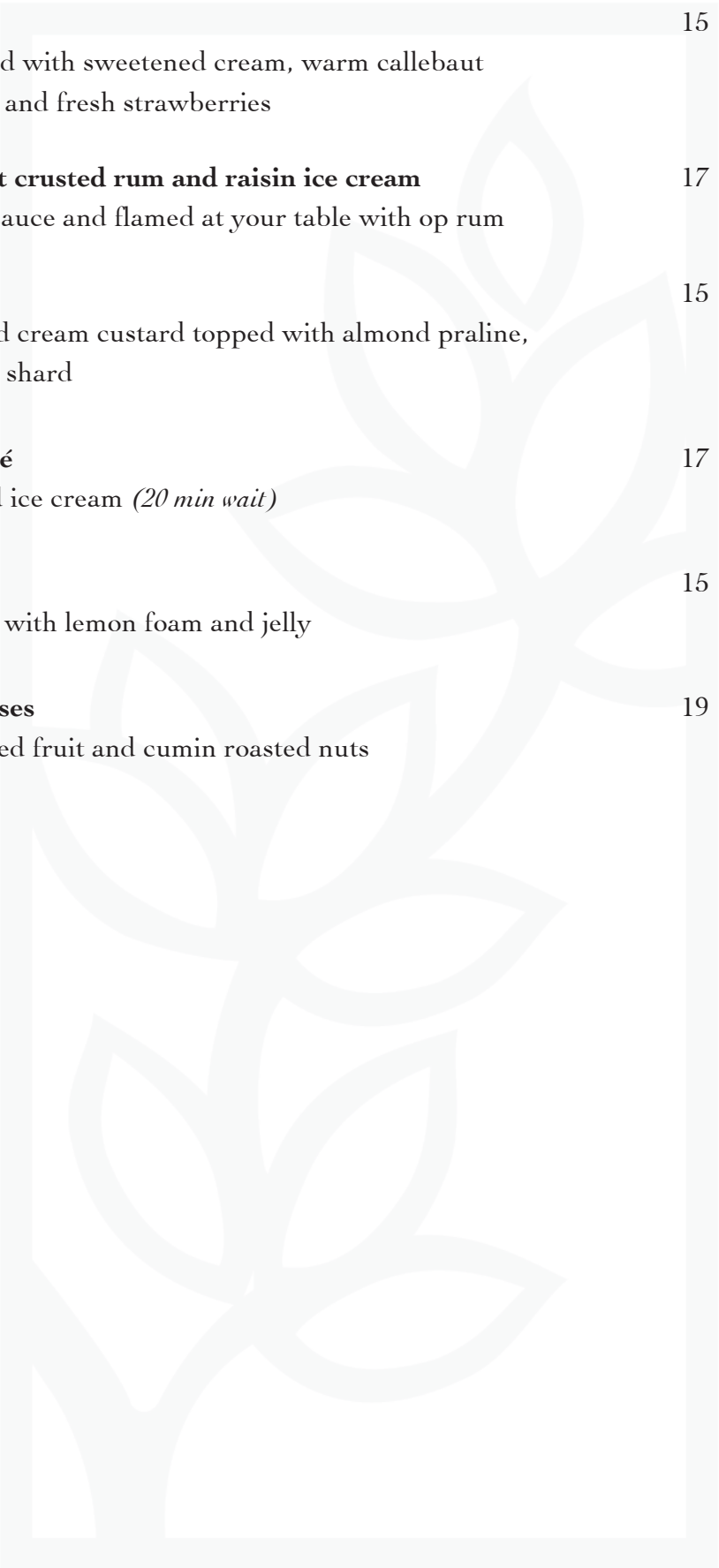
chef's selection of char grilled seasonal vegetables 7

salads

caesar salad > baby cos lettuce, crisp proscuitto, egg, white anchovy, sourdough croutons, parmesan and figtree caesar dressing 8

figtree fresca salad > mesclun lettuce, cherry tomato, cucumber, red onion, grilled capsicum, basil and tangy tomato dressing 7

desserts

- 
- figtree churros** 15
> south american donuts served with sweetened cream, warm callebaut fine belgium chocolate sauce and fresh strawberries
- figtree flamed macadamia nut crusted rum and raisin ice cream** 17
> served on a jamaican fudge sauce and flamed at your table with op rum
- passionfruit cream cassonade** 15
> a thick passionfruit flavoured cream custard topped with almond praline, tropical fruit shot, and toffee shard
- chocolate and hazelnut soufflé** 17
> with chocolate crumb coated ice cream (*20 min wait*)
- lemon tart** 15
> classic french dessert served with lemon foam and jelly
- selection of hunter belle cheeses** 19
> served with crisp lavosh, dried fruit and cumin roasted nuts

tea/coffee

pot of loose leaf tea	4
> earl grey, english breakfast, green tea, chai tea, peppermint, kalahari, rooitea	
coffee	
> long black, flat white	4
> café latte	4
> short black	4
> cappuccino	4
> hot chocolate	4
liqueur coffee	12
> irish (irish whiskey), jamaican (tia maria), royal (cognac), café de paris (cointreau), mexican (kahlua), roman (galliano), english (bailey's into latte coffee), italian (white sambuca)	

liqueurs

cognac/brandy		port	
> remy martin xo	23	> penfolds grandfather port	16
> hennessy vsop	8.5	> seppeltsfield cellar 7 tawny port	6
> courvoisier vsop	9.5	> seppeltsfield 21yr old vintage tawny	12
> dorville vsop	8	> seppeltsfield cellar no. 8 muscat	6
> st remy vsop	7.5	> seppeltsfield grand muscat	7.5
schnapps		> seppeltsfield cellar no. 6 tokay	6
> dekuyper strawberry schnapps	7.5	> seppeltsfield grand tokay	7.5
> dekuyper apple schnapps	7.5	> galway pipe port	7.5
> dekuyper butterscotch schnapps	7.5		
> dekuyper peach schnapps	7.5		

white wine

chardonnay	<i>glass</i>	<i>bottle</i>	riesling	
> tyrrell's moon mountain (<i>bunter</i>)	10	39	> mitchell clare valley (<i>sa</i>)	39
> penfolds bin 311 2006 (<i>sa</i>) tumbarumba		69	> leo buring (<i>sa</i>)	65
> tyrrell's vat 47 2006 (<i>bunter</i>)		85	> grant burge thorn (<i>sa</i>)	43
> drayton's chardonnay verdelho (<i>bunter</i>)		28	pinot gris	
> shadowood (<i>sa</i>)		44	> kumeu river (<i>nz</i>)	65
> penfolds private release (<i>bunter</i>)	8	29	> seppelt aerins vineyard (<i>vic</i>)	38
> kumeu river (<i>nz</i>)		51	international	
sauvignon blanc	<i>glass</i>	<i>bottle</i>	> laurenz v. friendly (<i>austria</i>) gruner veltliner	55
> see saw (<i>bunter/nz</i>)		39	> plozner pinot grigio (<i>italy</i>)	53
> crowded house (<i>nz</i>)		39	champagne	
> wither hills (<i>nz</i>)		54	> moët et chandon n/v (<i>france</i>)	149
> devil's lair (<i>wa</i>)		53	> seppelt salinger	55
> cloudy bay (<i>nz</i>)		68	> perrier jouet belle époque (<i>france</i>)	310
> grant burge craft (<i>sa</i>)		45	> dunes pinot chardonnay (<i>sa</i>) sparkling 200ml	10
> shaw + smith (<i>sa</i>)		55	> moët et chandon 200ml (<i>france</i>)	35
> philip shaw no. 19 (<i>orange</i>)	11	48	> thorn-clarke pinot noir chardonnay (<i>sa</i>)	36
semillon	<i>glass</i>	<i>bottle</i>	dessert	
> tyrrell's vat 1 1994 (<i>bunter</i>)		85	> vasse felix cane cut semillon (<i>wa</i>)	43
> vasse felix (<i>wa</i>)		47	> heggies botrytis riesling (<i>wa</i>)	32
> lindemans (<i>bunter</i>)	10	39	> matua shingle peak botrytis riesling (<i>nz</i>)	48
> alkoomi wandoo (<i>wa</i>)		64		
verdelho				
> sandalyn estate (<i>wa</i>)		41		
> chapel hill (<i>sa</i>)		37		

red wine

merlot	<i>glass</i>	<i>bottle</i>	pinot noir	<i>glass</i>	<i>bottle</i>
> philip shaw (<i>orange</i>) 'the conductor'	10	39	> matua valley (<i>nz</i>)		68
> heggies vineyard (<i>sa</i>)		52	> stonier (<i>vic</i>)		57
> blue pyrenees (<i>vic</i>)		39	> ninth island (<i>tas</i>)	10	39
			> quartz reef 2007 (<i>nz</i>)		81
			> tyrrell's vat 6 2005 (<i>bunter</i>)		85
			> stefano lubiana (<i>bunter</i>)		55
shiraz	<i>glass</i>	<i>bottle</i>	cabernet merlot		
> penfolds grange 1986 (<i>sa</i>)		950	> cape mentelle (<i>wa</i>)		58
> penfolds grange 1991 (<i>sa</i>)		590	> smith and hooper (<i>sa</i>)		42
> penfolds grange 1992 (<i>sa</i>)		570	> voyager girt by the sea (<i>wa</i>)		49
> penfolds grange 1993 (<i>sa</i>)		550			
> penfolds st henri 2003 (<i>sa</i>)		125	cabernet sauvignon	<i>glass</i>	<i>bottle</i>
> tyrrell's brokenback (<i>bunter</i>)		39	> katnook estate (<i>sa</i>)		43
> tyrrell's vat 9 2002 (<i>bunter</i>)		85	> wynns john riddoch 1997 (<i>sa</i>)		135
> penfolds rwt 1999 (<i>sa</i>)		210	> penfolds bin 707 1996 (<i>sa</i>)		240
> pepperjack (<i>sa</i>)		49	> wynns black label (<i>sa</i>)		49
> rufus stone mclarin vale 2003 (<i>sa</i>)		45	> seppelt drumborg vineyard 1994 (<i>sa</i>)		75
> red claw heathcote (<i>vic</i>)	12	52	> angus the bull (<i>vic/sa</i>)	10	39
> hazard hill (<i>wa</i>)	9	33	> maglieri of mclaren (<i>sa</i>)		45
> penley estate hyland (<i>sa</i>)		48	> sandalford estate reserve 2005 (<i>wa</i>)		68
> pondalowie shiraz viognier (<i>vic</i>)		67			
shiraz cabernet	<i>glass</i>	<i>bottle</i>	international		
> tyrrell's vat 8 2002 (<i>bunter</i>)		85	> castello di fonterutoli (<i>italy</i>) poggio alla badiola sangiavese		53
> penfolds bin 389 2006 (<i>sa</i>)		98	> poliziano chianti classico (<i>italy</i>)		51
> elderton 'e' series (<i>sa</i>)		36			
> penfolds private release (<i>sa</i>)	8	29			
rose					
> penley over the moon		38			

beer

australian beer

> tooheys new	6.5
> tooheys old	6.5
> tooheys extra dry	7.5
> victoria bitter	6.5
> james squire golden ale	7.5
> james squire amber ale	7.5
> crown lager	7.5
> heineken	7.5
> james boags	7.5
> red angus pilsner	8
> hahn premium	7.5

midstrength/light beers

> hahn premium light	6
> xxxx gold	6

low carb

> tooheys white stag	6.5
> peroni leggera	7.5

international

> peroni nastro azzuro	7.5
> monteiths summer ale	7.5
> corona	7.5
> becks	7.5

cider

> strongbow original	7
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soft drink

> coke	4
> diet coke	4
> coke zero	4
> squash	4
> ginger ale	4
> ginger beer	4
> mineral water - sparkling (500ml)	4.5
> mineral water - still (500ml)	4.5
> mineral water - sparkling (1 litre)	6.5
> mineral water - still (1 litre)	6.5

> tonic water	4
> soda water	4
> apple juice	4
> tomato juice	4
> pineapple juice	4
> orange juice	4
> cranberry juice	4
> grapefruit juice	4
> bitter lemon	4

spirits

vodka

> finlandia	7.5
> absolute	7.5
> sky	7.5
> belvedere	9
> grey goose	10
> 42 below	8

rum

> bacardi	7.5
> bundaberg up	7.5
> bundaberg op	7.5
> appleton estate jamaica rum	8
> mount gay	7.5

bourbon

> jim beam	7.5
> wild turkey	7.5
> southern comfort	7.5
> maker's mark	8
> baker's bourbon	9.5

scotch

> johnnie walker red	7.5
> johnnie walker black	8.5
> jack daniels	8
> glenmorangie 10yr old	10.5
> lagavulin 16yr old	14
> canadian club	7.5
> the glenlivet 12yr old	10
> chivas regal	9
> glenfiddich	8

tequila

> 1800 tequila	9
> scorpion mezcal reposado	8
> don juan escobar	8

gin

> bombay sapphire	8
> tanqueray	7.5