



FUNCTION PACKAGES

Nestled in the cultural heart of Perth, Ficus is Yagan Square's farm to plate, casual dining escape.

Locally sourced, rich Australian ingredients provide modern Australian bistro style dining, and our thoughtfully crafted cocktails and boutique wine, beer and spirits selections showcase the best our country has to offer.

Stunning views of our vibrant city are available at every turn and in each of our carefully designed functions and dining areas. Ficus can offer the perfect space for intimate functions or larger groups.

Whether for lunch, dinner or a special event,

Let Ficus be your destination.



THE SPACE

Each space layout is easily changeable and can be customised to suit your event.



Restaurant Floor

Our central dining area can be tailored to accommodate small or larger groups for a range of corporate, intimate and casual events.

Capacity: 44 pax

The Corridor

Window views of the amphitheatre create a warm ambiance to this spot. This prime location boasts bar seating and long tables for a bigger crowd.

Capacity: 42 pax



Contact: functions@ficusperth.com

THE SPACE

Each space layout is easily changeable and can be customised to suit your event.



Alfresco

Situated at the top of the amphitheatre stairs, our alfresco area is a spectacular spot for celebrating the intricate architecture that combines urban design with local heritage.

Capacity: 60 pax

The Balcony

Front row seating for the big screen, our outdoor balcony offers a more intimate space for those that wish to embrace the buzz below whilst keeping their event a little more private.

Capacity: 20 pax



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FICUS DINING SET MENU

OPTION ONE

*

2 course options

Entrée + Main

\$45

Main + Dessert

\$35

3 course option

\$58

*

Starter

Sharing Cured meats & bread

+ dips to share ~ GFO

Main

Crispy Salmon

w mushy peas, quinoa, avocado salad ~ GF

OR

14hr Slow Cooked Harvey Beef Cheek

w paris mash, mushroom ragout ~ GF

Dessert

Buttermilk & Ruby Lime Panna Cotta

w seasonal fruit, mandarin sorbet ~ GFO

OR

Berry Meringue

w mascarpone, strawberry coulis, vanilla ice cream ~ GFO

minimum 10 pax

Please be sure to notify the team of any dietary requirements so we can cater for vegetarian, vegan & any allergies alike.

Numbers & booking for set menus to be confirmed 72 hours in advance.

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FICUS DINING SET MENU

OPTION TWO

*

2 course options

Entrée + Main

\$60

Main + Dessert

\$50

3 course option

\$68

*

Entree

14hr Slow Cooked Pork Belly

w apple slaw, pear puree, red wine jus ~ GF

OR

Heirloom Beetroot Salad

w raw confit jam, bookara goats curd, candied walnuts, herb dressing ~ VO / GF

Main

Market Fish

w crushed peas, fennel, avocado, cherry tomato, saffron dressing ~ GF

OR

200g Harvey Beef Fillet

w paris mash, baby carrot, mushroom ragout ~ GF

Dessert

Chocolate Delice

w walnut biscuit, salted caramel ice cream

Buttermilk & Ruby Lime Panna Cotta

w seasonal fruit, mandarin sorbet ~ GFO

minimum 10 pax

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SHARE BOARD OPTION

For those wanting a more intimate dining experience, our share board option offers a selection of large portion local meats that can be shared amongst friends.

*

\$30

per head

*

Starter

Sharing Cured meats & bread

+ dips to share ~ GFO

Sharing Boards

1.1kg Amelia Park Lamb Shoulder

w humus, couscous salad ~ GFO

900g Harvey Beef Chateaubriand

w bearnaise, colcannon, green salad ~ GF



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FICUS CANAPE MENU

PACKAGES

*

Package One

Selection of 7 pieces

\$35 per head

Package Two

Selection of 10 pieces

\$45 per head

*

Bite size

Beef cheek pies

Chicken sausage roll

Citrus cured salmon, dill, crème fraiche en croute – GFO

Mediterranean lamb pastillas, cinnamon dust

Tempura prawns, tomato chutney – GFO

Jamon & Manchengo croquetas, herb mayo

Chives and feta polenta bites + chilli jam – V / GFO

Mushroom and blue cheese arancini – V

Olives and gruyere toasties – GFO / V

Roasted pumpkin & walnut tartlette, whipped goats curd – GFO V

Sautéed gnocchi mushroom cherry tomato – VE

Mixed beetroot salad, herb dressing – VE

Substantial add ons

Mini cheeseburger + \$2 per head

Lamb cutlets, salsa verde + \$3 per head

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FICUS DRINKS MENU PACKAGE

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Standard Drinks Package

\$35 per head ~ 2 hours

\$45 per head ~ 3 hours

\$50 per head ~ 4 hours

*

WINES

McPherson Sparkling

CHARDONNAY / PINOT NOIR

Nagambie, VIC

Palmer

SAUVIGNON BLANC SEMILLON

Margaret River, WA

Kracker Jack

CABERNET MERLOT

Margaret River, WA

BEER / CIDER ON TAP

Indian Ocean Pale Ale (5.3%)

Mindarie, WA

Nail MVP (3.4%)

Bassendean, WA

Black Brewing Co Larger (4.8%)

Margaret River, WA

Beerfarm Western Cider (4.8%)

Metricup, WA

Please contact us for custom packages & add ons (drinks on arrival etc)

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