



FIGBIRD
CAFE & DELI

Dinner Menu

Pre-Dinner

Baguette baked in house and served with olive oil, dukkah, and olives.

16.00

Entrees

Salt and Pepper Calamari served on a bed of mixed lettuce

18.00 Entree

32.00 Main

Scallops wrapped in a blanket of prosciutto served on a bed of mixed lettuce

19.00 Entree

30.00 Main

Saganaki Prawns with tomatoes, olives, and fetta

18.00 Entree

32.00 Main

Additional seasonal delights offered by Chef Paolo Berardi
are listed on our daily specials board.



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Mains

Pumpkin and Spinach Risotto served with shavings of parmesan
28.00

John Dory all'Arancia: John Dory fillet cooked with a fresh
caramelised orange butter served with mixed market vegetables
32.00

Veal Scallopini Gorgonzola: Veal cooked in a delightful
blue vein cheese sauce, served with mixed market vegetables
35.00

Veal Saltimbocca: Beautiful veal cooked with lemon,
prosciutto, sage, and white wine, served with mixed market vegetables
35.00

Chicken Cacciatori served with mixed market vegetables
30.00

Market Fresh Salad: Created daily with market fresh ingredients.

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Tea and Coffee

Beautiful teas and coffees to complete your dining experience.

Desserts

Figbird Love Tiramisu
12.00

Creme Brulee
12.00

Affogato
Two shots of espresso layered with Frangelico or Kahlua
on a bed of vanilla ice cream.
12.00

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