



Mother's Day 4 Course Menu 150pp

ON ARRIVAL
A glass of Prosecco for Mum

ENTRÉE TO SHARE

CAPELANTE GRATINATE

Canadian scallops, oven-gratinated with aromatic herb breadcrumbs

FIGO TARTARE DI TONNO

Yellowfin tuna tartare, pickled cucumber, buffalo ricotta, taralli crumb

FRITTO MISTO

Crispy Hawkesbury River calamari, organic zucchini & paprika mayonnaise

BURRATA DEL GIORNO

Pugliese style burrata, 24 mth aged San Daniele prosciutto

PASTA TO SHARE *Gluten-free pasta also available upon request*

RISOTTO DEL PESCATORE

Carnaroli risotto, mixed seafood, lemon zest, white wine

RAVIOLI DI ZUCCA

Handmade pumpkin ravioli, brown butter & amaretto crumb

SECONDI TO SHARE

AGNELLO ROMANO GF

12hr slow roasted lamb shoulder with seasonal condiments

PESCE AL CARTOCCIO GF

Wild caught barramundi fillet baked in parchment, cherry tomatoes, olives & capers

DESSERT TO SHARE

CROSTATA RICOTTA e AMARENE Traditional ricotta tart, sour cherries, amarena jam
TORTINO DI DATTERI Sticky date pudding, whisky caramel sauce & fior di latte ice cream

Patrons with food allergies please inform staff prior. Figo will try to accommodate dietary requirements.

Head Chef - Mattia Porcellato / Chef - Pietro Valenti

Card transactions will incur 1.5% handling fee. Amex 2% handling fee