



WELCOME TO THE FLYING FIG

Along the lines of the famous Jewish delicatessens,
our aim is simple: to make most of the menu items in house.
From smoking pastrami and pickling to even making our own soft drinks.
Our philosophy is to be sustainable, fresh and to use local products.

Kitchen close at 2:30pm | **No** split bills on the weekend
Please, let our staff know of any allergies

[GF] Gluten Free

[DF] Dairy Free

[Veg] Vegetarian

[Ve] Vegan

follow us: shalom@theflyingfigdeli

HOUSE BA- GELS

Schmear

8.5

Neufchatel and house made preserve.

Breakkie

16.5

House smoked bacon, [1] fried egg and TFF
tomato relish.

Lox

17.5

House made lox, neufchatel, pickled red
onions, capers and dill.

EXTRAS

House Jewish Fries	[small]	4.5
	[bowl]	12.5

SAUCES

House made aioli	2.5
House made mustard	3.5
TFF tomato relish	2
TFF Sweet chilli	3.5
TFF BBQ	3.5

BUT FIRST, breakfast

BUILD YOUR OWN

14.9

[2] Poached, scrambled or fried eggs
served with [2] award winning sourdough
rye bread and chrain [Veg]

+ Add sides

SIDES

[1] Bread	2	Dill Pickles	4.5
[1] Egg	2.5	Sauerkraut	3.5
[1] Latke	4	Haloumi	7
Avocado	5	Persian Feta	4
Spinach	4	Swiss Cheese	4
Chrain	4.5	Baked Beans	4
Mushrooms	6.5	Coleslaw	4
Tomato	4.5		
Bacon lox corned beef			8.5
Pastrami lamb			9.9
Smoked chicken			7

BRUNCH TIME!

Porridge

20.9

Roasted apple and rhubarb compote, crème fraîche, pomegranate, oat crumbles, spiced honey. [DFA]

Matzo Ball Soup

20.9

Chicken and vegetable soup with house made matzo balls, crispy chicken skin, [2] dark rye toast.

Challah French Toast

23.9

Vanilla whipped ricotta, caramelised banana, butterscotch sauce, candied walnut crumb, raspberry. [GFA]

Middle Eastern Eggs

23.9

[3] skillet fried eggs with Persian feta, hazelnut dukkah, schug, preserved lemon puree, dark rye toast. [GFA]

House made Falafel Bowl

24.9

Shaved red cabbage, sweet potato, carrot, mint, parsley, pickled red onions, amba dressing, house made hummus, pita bread. [GFA]

TFF Ottoman

24.9

[2] scrambled eggs, capsicum, avocado, halloumi, smoked heirloom carrots, house made sweet chilli sauce, pita bread. [GFA] [VeA]

TFF Hash

24.9

Corn beef, sujuk sausage, roasted potatoes, red cabbage, red capsicum, crispy cauliflower, schug, [2] poached eggs, dark rye toast. [GFA]

Zucchini + Corn Latke

25.9

Roasted tomatoes, tahini yoghurt, avocado, pickled onions, herb salad, pangritata, pomegranate molasses, [2] poached eggs. [GF]

Berbere Pulled Beef Baked Eggs

25.9

Slow cooked brisket, free range eggs, navy beans, tomato and onion ragu, Persian feta, chilli, schug, garden herbs, pita bread. [VegA] [VeA] [GFA]

Balsamic Mushrooms

24.9

Slow roasted assorted mushrooms, whipped goats curd, confit garlic, balsamic glaze, hazelnut dukkah, [2] poached eggs and sourdough bread. [GFA]

Warm Lamb Salad

26.9

24hr slow cooked lamb shoulder served on an assorted beetroot + spinach salad, Persian feta, mint, pickled red onions, walnuts, smokey garlic labneh, pita bread. [GFA]

Lamb Reuben

26.9

24hr slow cooked lamb shoulder, grilled haloumi, house made cabbage, kohlrabi, caraway sauerkraut, Russian dressing on dark rye. [GFA]

Vegetarian Reuben

25.9

Swiss mushroom, capsicum, zucchini, red cabbage, Swiss cheese, smokey garlic labneh, chrain, on dark rye. [GFA] [VeA]

Smoked Chicken Burger

23.9

Applewood house smoked chicken, creamy coleslaw, pickles, TFF BBQ sauce on a brioche sesame bun. + fries

Brisket Cheese Burger

24.9

Dry aged brisket patty, Swiss cheese, TFF bread & butter pickles, cos leaves, fresh tomato, schug mayonnaise on a brioche sesame bun. + fries

REUBEN & burger

Pastrami on Rye

21.9

House smoked pastrami with TFF mustard on dark rye. [GFA]

Original Reuben

24.9

Corned beef, house made cabbage, kohlrabi, caraway sauerkraut, Swiss cheese, Russian dressing on dark rye. [GFA]

Pastrami Reuben

25.9

House smoked pastrami, house made cabbage, kohlrabi, caraway sauerkraut, Swiss cheese, Russian dressing on dark rye. [GFA]

