



menù

Benvenuti.

Foglia di Fico, meaning "Fig Leaf,"
offers fine Italian cuisine in a warm and charming rustic setting.

Chef Jerry Kim brings his innovative and delicate touch to modern Italian dishes,
showcasing his respect for nature's produce through this elegant menu.

le nostre proposte:

alla Carta

Two course Dinner

The price varies
based on the menu items you choose

Each guest is requested to order
a minimum of a two-course meal,
which includes:

a choice of

**ANTIPASTI +
PRIMI & SECONDI**
per person

Extra dishes can be added
based on personal preference.

Last order 8:30pm

Faccio io

Five course Dinner

115 *per person*

"faccio io!" ("I'll take care of it!")

Indulge in a dinner curated by Chef Jerry,
allowing him to select each course for you!*

Wine pairing

65 *per person*

We offer a variety of five wines
to complement each course.

Last order 8:00pm

* Please inform us of any dietary requirements or food allergies

alla Carta

Two course Dinner

Each guest is requested to order a minimum of a two-course meal, which includes
a choice of **ANTIPASTI** +
a choice of **PRIMI & SECONDI**

Extra dishes can be added based on personal preference.

il nostro pane

"the sourdough bread we serve is naturally fermented and daily baked by Chef Jerry"

PER INIZIARE

salsine (home-made dips to enjoy on our artisan bread)

FUNGHI Mixed mushroom and truffle oil spread	6
'NDUJA Spicy pork, chili and capsicum spread	8.5

stuzzichini (small bites)

SARDE MARINATE Sardines cured with white wine vinegar, garlic, chili, oregano and E.V.O.O.	9.5
OLIVE Mixed olives marinated with garlic, chili, rosemary and E.V.O.O.	10

ANTIPASTI

entrees

ARANCINI [V]	26.5
Sourdough-crumbed rice balls with cauliflower, scamorza, Grana Padano, Gorgonzola emulsion	

LINGUA [GF]	27.5
Braised & charred ox tongue with seasonal vegetables, citrus and horseradish mayonnaise, vincotto	

TROTA AFFUMICATA [GF]	27.5
Ocean trout smoked with pistachio shells, with citrus and horseradish mayonnaise, finger lime	

VITELLO TONNATO [GF]	28.5
Sliced charred veal cooked to rare with tuna mayo, E.V.O.O., capers,	

INSALATA CAPRESE [GF] [V]	28.5
Caprese salad with fresh buffalo mozzarella, cherry tomatoes, vincotto gel, basil granita	

TOMINO [GF]	28.5
Grilled cheese wrapped in prosciutto, with home-made fig jam, pickled grapes, walnuts, vincotto	

CAPELANTE [GF]	29.5
Pan-seared scallops with honeyed chickpeas, sautéed forest mushrooms on corn purée	

CALAMARI [GF]	entrée 29.5
Pan-seared calamari with tomato sugo, caperberries, garlic, parsley	main 53.5

AFFETTATI MISTI	for one 30.5
Mixed salumi platter with cured meats, pickled capsicums & olives	for two 50.5
	for three 68.5
- ADD fresh buffalo mozzarella	+ 18.5

la nostra pasta

"our pasta and gnocchi are daily made by hand in our lab "Seme di Fico"

PRIMI & SECONDI

pasta & gnocchi

GNOCCHI ZOLA & NOCI V	38.5
Potato gnocchi with Gorgonzola blue cheese, walnuts, radicchio	
GNOCCHI al RAGU' d'ANATRA	42.5
Potato gnocchi with braised duck, sautéed forest mushrooms, white truffle oil	
PAPPARDELLE ai FUNGHI V	44.5
Long and wide pasta with daily mixed mushrooms, white truffle oil, pepper, Parmigiano, butter	
- ADD fresh shredded buffalo mozzarella	+ 11.5
TRENETTE ai FRUTTI di MARE *(Tomato Sugo can be added upon request)	46.5
Long strand pasta with daily seafood, garlic, parsley, chili	

risotto |GF|

Enjoy your risotto with any of our pasta sauces (listed above) and will be prepared "al dente" -

filled pasta

CAPPELLACCI NERI di MARE	46.5
Squid ink pasta filled with spanner crab and prawn mousse, with King prawn outlets, garlic, chili	

mains

CALAMARI GF	53.5
Pan-seared calamari with tomato sugo, mashed potato, caperberries, garlic, parsley	
AGNELLO GF	56.5
Mallee-root char-grilled Local Lamb fillet with truffled mashed potato, mushrooms, horseradish and onion relish	
FILETTO di PESCE GF	67.5
Char-grilled Swordfish served with lemon, mayonnaise and seasonal salad with walnuts	
BISTECCA di MANZO ≈ 300g GF <i>(Please note: this cut is higher in fat)</i>	71.5
Mallee-root char-grilled Local Beef boneless Rib-eye (MB5+) with truffled mashed potato, mushrooms, horseradish and onion relish.	

CONTORNI

sides

PATATE GF VE	15.5
Fried potatoes with sea salt flakes	
INSALATA GF V	15.5
Rocket salad with radicchio, cherry tomatoes, walnuts, Parmigiano, white balsamic, olive oil	
VERDURE GF V	17.5
Sautéed seasonal vegetables with garlic, almond, Parmigiano	



i nostri dolci

"our desserts & gelato are made on the premises, without preservatives and artificial flavours"

DOLCI

desserts

DOLCE del GIORNO [V]	20.5
Today's home-made dessert	+ 11
- ADD dessert wine pairing	
SEMIFREDDO al CIOCCOLATO [V]	19.5
Dark chocolate & bitter cacao semifreddo coated in almonds, with chocolate gelato & dark chocolate thick mousse	
- ADD dessert wine pairing	+ 11
GELATO [GF]	10.5
Home-made gelato	
Fig Leaf / Vanilla / Chocolate	
GRANITA [GF] [VE] (dairy & egg free)	19.5
Home-made orange & grapefruit granita with seasonal daily fresh fruit	
AFFOGATO al CAFFÈ [GF] [V] (contains alcohol)	19.5
Home-made vanilla gelato, caffè espresso, hazelnut liqueur	
CANTUCCI & VIN SANTO [V] (contains alcohol)	12.5
Home-made nut biscotti served with 'Castellani Vino Dei Santi' dessert wine	
FORMAGGI (ask our staff about today's selection)	25.5
Mixed cheese platter	

caffè & ammazzacaffè

CAFFÈ ESPRESSO	5	LIMONCELLO	13
by Caffè Borbone		FRANGELICO	11
CAFFÈ con LATTE	6	AMARETTO DISARONNO	12
Your choice of coffee		MOLINARI SAMBUCA	12
CAFFÈ d'ORZO	5	MONTENEGRO	13
Caffeine free roasted barley coffee		AMARO	13
CORRETTO SAMBUCA	13	AVERNA AMARO SICILIANO	13
Espresso served with Sambuca		CAFFO VECCHIO AMARO del CAPO	13
CORRETTO GRAPPA	15	LIQUORE STREGA	13
Espresso served with Grappa		BRAULIO AMARO ALPINO	14
		GRAPPA di PROSECCO	17
		GRAPPA di PINOT NERO RISERVA	19
		GRAPPA di SANGIOVETO	21

