menù

by
Jerry Kim

Benvenuti
a
Seme di Fico

This is our production kitchen and boutique space,
where everything is made by hand, with care.
From fresh pasta and hot sourdough to homemade condiments and curated gifts,
every detail reflects our passion for quality and tradition.
Crafted daily by Chef Jerry and the team.

lunch

tue-sat 12pm-3pm

last order 2:30pm

dinner

thu-sat 5pm-9pm

last order 8:30pm

Kindly let us know about any dietary requirements or allergies when placing your order.

lunch menù

tue-sat 12pm-3pm

PIATTO UNICO 35

choose your piatto:

vitello tonnato sliced charred veal cooked to rare with tuna mayonnaise (DF) (NF)
crudo & grana prosciutto di Parma with Grana Padano cheese (NF)
formaggi buffalo mozzarella, Grana Padano cheese (VE) (NF)

& add two condiments:

marmellata di fichi housemade organic fig jam (VG) (NF)
miele & ricotta locally sourced honey and ricotta cheese (VE)
funghi sauteed mixed mushrooms and truffle oil (VE)
caponata eggplant, capsicum & zucchini (VG)
'nduja spicy pork, capsicum & chili spread (NF)
sarde marinate sardines cured with white wine vinegar, garlic, chili, oregano and E.V.O.O. (DF) (NF)

served with our housemade sourdough bread,
ricotta cheese, fresh tomato, local extra virgin olive oil (vic), fig balsamic

MERENDA 15

choose one condiment:

marmellata di fichi housemade organic fig jam (VG) (NF)
miele & ricotta locally sourced honey and ricotta cheese (VE)
funghi sauteed mixed mushrooms and truffle oil (VE)
caponata eggplant, capsicum & zucchini (VG)
'nduja spicy pork, capsicum & chili spread (NF)
sarde marinate sardines cured with white wine vinegar, garlic, chili, oregano and E.V.O.O. (DF) (NF)

served with our housemade sourdough bread, local extra virgin olive oil (vic), fig balsamic

PASTA

house-made daily pasta:

al ragu' bolognese daily pasta with classic pork & veal ragu', tomato (NF) 32
ai funghi daily pasta with mushrooms, white truffle oil, pepper, Parmigiano, butter (VE) (NF) 36.5
ai frutti di mare daily pasta with daily seafood, garlic, parsley, chili (NF) 38.5

A surcharge of 0.9% applies on card payments
A 15% surcharge applies on Public Holidays

(VE) Vegetarian (VG) Vegan *(ask our staff)*
(GF) Gluten Free (DF) Dairy Free (NF) Nut Free

dinner menù

thu-sat 5pm-9pm

PER INIZIARE

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

funghi (VE) (GF) (NF) **6**
mixed mushroom and truffle oil spread

'nduja (GF) (NF) **8. 5**
spicy pork, chili and capsicum spread

stuzzichini - small bites

sarde marinate (DF) (NF) **9. 5**
sardines cured with white wine vinegar, garlic, chili, oregano and E.V.O.O.

ANTIPASTI

entrees

lingua (GF) (DF) (NF) **27. 5**
braised & charred ox tongue with seasonal vegetables, salsa verde mayonnaise, vincotto

vitello tonnato (GF) (DF) (NF) **28. 5**
sliced charred veal cooked to rare with tuna mayo, E.V.O.O., capers

insalata caprese (VE) (GF) (NF) **28. 5**
caprese salad with fresh buffalo mozzarella, cherry tomatoes, vincotto gel, basil granita

tomino (VE) (GF) **28. 5**
grilled cheese with home-made fig jam, pickled grapes, walnuts, vincotto

capesante (GF) (NF) **29. 5**
pan-seared scallops with honeyed chickpeas, sautéed forest mushrooms on corn purée

calamari (GF) (DF) (NF) **29. 5**
pan-seared calamari with rocket leaves, radicchio, white balsamic

prosciutto crudo (NF) **30. 5**
prosciutto platter with pickled capsicums & olives

add fresh buffalo mozzarella **+ 18. 5**

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PRIMI & SECONDI

pasta, gnocchi & mains

house-made daily pasta or gnocchi:

al ragu' bolognese (NF) **32**
daily pasta or gnocchi with classic pork & veal ragu', tomato

ai funghi (VE) (NF) **36. 5**
daily pasta or gnocchi with mixed mushrooms, white truffle oil, pepper, Parmigiano, butter

trenette ai frutti di mare (NF) **38. 5**
long strand pasta with daily seafood, garlic, parsley, chili *(Tomato Sugo can be added upon request)

cappellacci neri di mare (NF) **38. 5**
squid ink pasta filled with spanner crab and prawn mousse, with King prawn cutlets, garlic, chili

agnello (GF) (NF) **53. 5**
mallee-root char-grilled Local Lamb fillet with truffled mashed potato, mushrooms, horseradish and onion relish

CONTORNI

sides

insalata (VG) (GF) (DF) (NF) **15. 5**
rocket salad with radicchio, cherry tomatoes, walnuts, Parmigiano, white balsamic, olive oil

verdure (VE) (GF) **17. 5**
sautéed seasonal vegetables with garlic, almond, Parmigiano

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DOLCI

desserts

cannolo (VE) **8. 5**

classic cannolo
- sweet ricotta
- pistachio

gelato (VE) (GF) **10. 5**

housemade gelato
- signature fig leaf ''foglia di fico''
- vanilla
- dark chocolate

cantucci & vino (VE) (contains alcohol) **12. 5**

housemade nut biscotti served with
'Seme di Fico - Vino Passito Dolce (by delRios)' dessert wine

tiramisu (VE) (NF) **18. 5**

with mascarpone & Marsala wine cream, Savoiardi soaked in coffee and coffee liqueur, Dutch Cocoa powder

affogato al caffe' (VE) (GF) (contains alcohol) **19. 5**

vanilla gelato, caffè espresso, hazelnut liqueur

byo cake

guests are welcome to bring their own cake. A **$5** per person service fee applies.

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drinks

BEER — birra

holgate love all	non-alcoholic lager	*vic, australia*	< 0.5%	11
messina	lager	*sicilia, italia*	4.7%	12
moo brew	american pale ale	*tas, australia*	4.9%	18

SOFT DRINKS — bibite

sparkling water			750ml	7. 5
galvanina aranciata rossa	sparkling blood orange	*emilia romagna, italia*	355ml	9. 5
galvanina limonata	sparkling lemon squash	*emilia romagna, italia*	355ml	9. 5
galvanina chinotto	sparkling bitter orange	*emilia romagna, italia*	355ml	9. 5
galvanina té alla pesca	peach ice tea	*emilia romagna, italia*	355ml	9. 5

sbagliatissimo (negroni sbagliato wannabe) 16
italian bitter, memento non-alcoholic gin, soda water

WINE — vino

BOLLICINE
sparkling wine

			glass	bottle
montelliana 'cornaro'	prosecco asolo extra dry DOCG	*veneto, italia*	16	80
delicate bubbles, with flavours of green apple and pear				
soumah	brachetto frizzante (sweet rosé)	*yarra valley, vic, australia*	15	75
lightly sparkling, semi-sweet with notes of rose water and strawberries				
lini 910 'labrusca'	lambrusco rosso	*emilia romagna, italia*		75
dry sparkling red with intense notes of dark cherry, plum, a hint of vanilla and a zesty finish				
la violetta 'patio nat'	pet-nat (muscat-riesling)	*great southern, wa, australia*		85
fresh mix of grapefruit, passionfruit and guava flavours. lightly fizzy with refreshing acidity				
ca' del bosco cuvee prestige	franciacorta extra brut DOCG	*lombardia, italia*		195
elegant classic method, with baked bread, apple, yeast and citrus aromas				

ROSATO
rosé wine

			glass	bottle
sibiliana roceno	nerello mascalese rosé IGT	*sicilia, italia*	14	65
dry and elegant sicilian rosé with notes of wild berries, citrus				

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BIANCO
white wine

			glass	bottle
vecchia torre	vermentino IGP	*puglia, italia*	16	78
delicate notes of citrus, sage, and mediterranean herbs. flower aroma with a savoury finish				
del rios X seme di fico	fume' blanc	*geelong, vic, australia*	17	80
elegant and aromatic, with notes of citrus, tropical fruit, smoky oak and mineral finish				
i feudi di romans	pinot grigio DOC	*friuli venezia giulia, italia*	18	87
fresh with notes of pear, citrus, and white flowers. crisp finish				
crittenden estate 'geppetto'	chardonnay	*port phillip, vic, australia*		55
vibrant and unoaked, fresh white peach and melon aromas				
anchor bay	riesling	*eden valley, sa, australia*		60
a showcase of zesty lime and green apple aromas, with crisp acidity and a refreshing finish				
boat o'craigo	gewürztraminer	*yarra valley, vic, australia*		70
aromas of lychee and rose petals with a palate of tropical fruits and a hint of spice				
tarlao 'poc ma bon'	pinot bianco DOC	*friuli venezia giulia, italia*		85
golden-hued wine with elegant notes of white flowers, well-structured body, and balanced acidity				
donnafugata 'sur sur'	grillo DOC	*sicilia, italia*		90
fresh and fruity, with notes of white peach, melon and mint				
ca' dei frati 'i frati'	lugana DOC	*lombardia, italia*		97
fresh and elegant, with delicate hints of white flowers, apricot, and almond				

ROSSO
red wine

			glass	bottle
fattoria di basciano	chianti rufina DOCG	*toscana, italia*	14	65
intense aromas of berry, cherry, and leather. on the palate, it offers fine tannins and a toasty oak finish				
del rios X seme di fico	cabernet sauvignon	*geelong vic, australia*	19	90
full-bodied, with notes of dark plum, berries and liquorice, with a velvety finish				
cantina di gambellara 'monopolio'	pinot nero IGT	*veneto, italia*	19	90
light-bodied, with delicate aromas of violets and red berries, subtle oak				
hentley farm 'villain & vixen'	gsm	*barossa valley, sa, australia*		65
rich, juicy dark raspberry and liquorice flavours, with dried herbs and spice. velvet-smooth tannins				
a. bichot 'château de varennes'	beaujolais-villages	*burgundy, france*		70
fresh with floral notes of violet and peony, fruity hints of raspberry and blackcurrant				

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icardi 'tabaren' barbera d'asti DOCG *piemonte, italia* **75**
vibrant acidity, flavours of ripe red cherries, with earthy and floral notes

feudi bizantini 'passofino' montepulciano d'abruzzo DOC *abruzzo, italia* **80**
smooth and full-bodied with ripe dark fruit, soft tannins, and a hint of spice

greenock creek 'barossa valley' shiraz *barossa valley, sa, australia* **88**
aromas of dark berries and warm spices, rich flavours, smooth tannins and a long finish

m. castellani 'i castei' valpolicella ripasso DOC *veneto, italia* **98**
juicy black cherry and mocha notes, hints of leather and spice and a persistent finish

COCKTAIL aperitivo

spritz veneziano aperol, prosecco, soda water **18**
spritz milanese campari, prosecco, soda water **18. 5**
spritz amalfitano limoncello, prosecco, soda water **19**
seme di fizz gin, vodka, pink grapefruit, moscato, fig bitters **23**
caffe scorretto espresso, grappa, coffee liqueur, chocolate & walnut bitters, hazelnut **23**
amaretto sour amaretto liqueur, bourbon, lemon & cherry juice **24**
bloody negroni campari, antica torino vermouth rosso, lucano 'vermouth del cavaliere', adco. 'blood orange gin', blood orange **24**

Seme di Fico
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