fig. FOGLIA DI FICO

alla carta

two course

by
Jerry Kim

WELCOME TO OUR TABLE

two course

*our menu is designed as a **two-course experience**.*
we kindly invite each guest to enjoy
*a **minimum of two savoury courses**:*

one ANTIPASTI
+
one selection of PRIMI *or* SECONDI

this allows us to honour our kitchen's craft;
our chefs work tirelessly to prepare everything
from scratch, never outsourcing our flavours.

desserts are a lovely addition to this minimum.

feel free to add any extra plates from our selection.

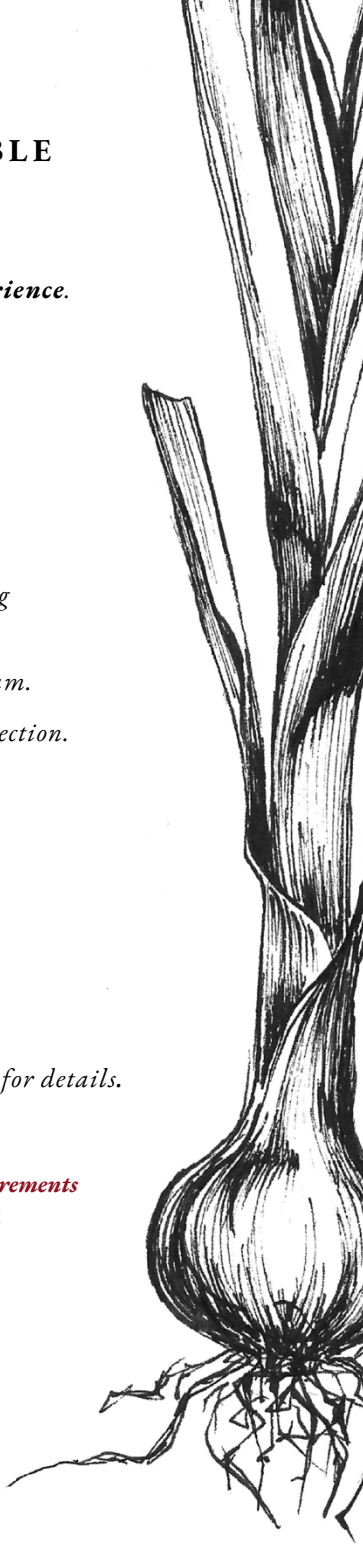
five course

"faccio io!" *("leave it to me!")*

*we also offer a **five-course experience**.*
for the ultimate experience,
let chef Jerry take care of everything.

please see the enclosed menu or ask our team for details.

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



A 10% surcharge applies on Saturdays
A 15% surcharge applies on Public Holidays

Allergy & Dietary Advice

*We are committed to accommodating your dietary needs. Please note that our kitchen uses **gluten** and **nuts** throughout the day; while we take great care with every request, we cannot strictly guarantee The total absence of cross-contamination.*

***Custom spice:** dishes containing **chili** are marked and most can be adjusted to your preferred heat level.*

***The taste of the sea:** our italian-inspired approach celebrates the natural semplicity of our ingredients. We do not mask our seafood with heavy marinades; instead, we preserve the **natural salt of the sea**. This saltiness is not added, it is a pure expression of freshness and quality.*

Please inform our team of any allergies, intolerances or salt sensitivities so we can best look after you

before antipasti

PER INIZIARE

stuzzichini

dips and small bites to enjoy with our artisan bread

olive (vg)(gf)(df)(nf) | 12. 5
mixed olives marinated with garlic, oregano and e.v.o.o.

caponata (vg)(gf)(df)(nf) | 12. 5
chopped fried eggplant, capsicum & zucchini

funghi salsina (ve)(gf)(nf) | 13. 5
mixed mushroom and truffle oil spread

'nduja salsina (gf)(nf) | 13. 5
spicy pork, chili and capsicum spread

sarde marinate (gf)(df)(nf) | 15
sardines cured w white wine vinegar, garlic, chili, oregano and e.v.o.o.

stracciatella e fichi (vg)(gf)(nf) | 15. 5
fresh stracciatella cheese, w organic house-made fig jam

extra bread "scarpetta" (vg)(df)(nf) | 6
two more pieces of our house-made bread for mopping up leftover sauces!

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Foglia

(ve) vegetarian (vg) vegan *(ask our staff)*
(gf) gluten free (df) dairy free (nf) nut free

choose your first course

ANTIPASTI
entrees

arancini (ve)(nf) | 27
crispy sourdough-crumbed risotto balls filled with cauliflower, smoked scamorza, served with a creamy gorgonzola emulsion and grana padano

lingua (gf)(df)(nf) | 29
braised & charred ox tongue w seasonal vegetables, black truffle & honey mayonnaise, vincotto

insalata caprese (ve)(gf)(nf) | 29
caprese salad w fresh buffalo mozzarella, cherry tomatoes, vincotto gel, iced basil granita

trota affumicata (gf)(df)(nf) | 30
smoked ocean trout, cooked to rare, w citrus mayonnaise, finger lime

vitello tonnato (gf)(df)(nf) | 30
thinly sliced, lightly smoked veal, cooked to rare, w tuna mayonnaise, capers, and e.v.o.o.

tomino (gf) | 33
baked and melted soft-ripened tomino (cow-milk wheel cheese) wrapped in prosciutto, w home-made fig jam, pickled grapes, walnuts, vincotto

prosciutto crudo (nf) | 33
prosciutto platter w marinated artichokes, pickled capsicum
add fresh buffalo mozzarella | 18.5

calamari (gf)(df)(nf) | *entrée* 34 / *main* 59
line-caught calamari, pan-seared, w rocket leaves, radicchio, white balsamic, caperberries

capesante (gf)(nf) | 35
pan-seared scallops cooked to rare, w seasonal vegetables, sautéed forest mushrooms on pea purée

*"our sourdough rests for 100 hours before it meets the oven, baked fresh each day at **Sfoglia**, our bakery in Docklands"*

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choose your second course: PRIMI - SECONDI

PRIMI

pasta. gnocchi. risotti

long & short pasta

pappardelle al **ragù bolognese** (nf) | 38
long wide egg pasta w classic pork & veal ragù, tomato, parmigiano

casarecce al **pesto** (ve) | 39
short egg pasta w basil & spinach pesto, pine nuts, cashews, stracciatella cheese, garlic, parmigiano, e.v.o.o.

pappardelle ai **funghi** (ve)(nf) | 45
long wide egg pasta w mixed mushrooms, white truffle oil, pepper, stracciatella cheese, parmigiano, butter

trenette ai **frutti di mare** (nf) | 49
long narrow egg pasta w daily seafood, garlic, parsley, chili
**(tomato sugo can be added upon request)*

gnocchi

gnocchi al **ragù d'anatra** (nf) | 47
potato gnocchi in a slow-braised shredded duck leg white ragù, forest mushrooms, wild fennel & aromatic truffle oil

risotti / change your pasta

any of our signature pasta sauces can be prepared as a ***risotto***, ***gnocchi*** *or a* ***different pasta*** *shape upon request.*
please allow a little extra time for the kitchen to prepare your risotto to order

filled pasta

pasta ripiena

cappellacci neri di mare (nf) | 49
squid ink pasta filled w spanner crab and prawn mousse, w king prawn cutlets, garlic, chili

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SECONDI

mains
from the grill

calamari (gf)(df)(nf) | 59
line-caught calamari, pan-seared,
w rocket leaves, radicchio, white balsamic, caperberries

agnello (gf)(nf) | 63
Australian lamb fillets, char-grilled over mallee-root
w truffled mashed potato, mushrooms, horseradish and pickled onion

bistecca di manzo (gf)(nf) | 74
≈ 300g - mb5+ Australian grass-fed beef boneless rib-eye,
dry-aged, char-grilled over mallee-root
w truffled mashed potato, mushrooms, horseradish and pickled onion

pesce (gf) | M.P.
market fish

CONTORNI

sides

patate (vg)(gf) | 18. 5
fried diced potatoes w sea salt flakes

insalata (ve)(gf) | 19
rocket salad w radicchio, cherry tomato, walnuts,
parmigiano, white balsamic, e.v.o.o.

verdure (ve)(gf) | 19. 5
sautéed seasonal vegetables w garlic, almond, parmigiano

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"our desserts and gelato are created by us, free from preservatives and full of honest flavour"

DOLCI DELLA CASA

desserts

house made sweets & cheese

gelato (ve)(gf)
one scoop 12. 5 *two scoops* 17. 5 *three scoops* 22. 5
house-made gelato
signature fig leaf "foglia di fico" | vanilla | dark chocolate

cantucci & vino (ve) | 15 (contains alcohol)
house-made nut biscotti
served w 'del rios X foglia di fico - vino passito dolce' dessert wine

affogato al caffè (ve)(gf) | 20 (contains alcohol)
house-made vanilla gelato, caffè espresso, hazelnut liqueur

granita (ve)(nf) | 20 (dairy & egg free)
orange & grapefruit granita (semi-frozen) with seasonal fresh fruit

tiramisu (ve)(nf) | 22 (contains alcohol)
w mascarpone & marsala wine cream,
savoiardi soaked in coffee and coffee liqueur, dutch cocoa powder
add a matching dessert wine | 11. 5

dolce del giorno | 22 (ask our staff)
today's chef's creation, w house garnishes & seasonal pairings
add a matching dessert wine | 11. 5

formaggi (ve) | 27
duo of artisanal italian cheeses: scamorza affumicata (smooth and smoked cow's milk cheese), & ubriaco (firm "drunk" cheese aged in merlot wine)
served with daily seasonal condiments
add a matching dessert wine | 11. 5

byo cake | 5
guests may bring their own cake, with a $5 per person service fee

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EXPLORE OUR OTHER VENUES

each of our venues is entirely hand-built,
reflecting our passion, our craft, and our soul.
we've grown organically without paid marketing,
and we are proud of what we create.

if you enjoyed your experience,
we would truly appreciate you spreading the word.
your support helps our teams and our business continue to grow.

seme di fico *19, 90 waterfront way, the district docklands*

our production kitchen and pasta lab offering intimate à la carte lunch and dinner.
fresh pastas, signature sourdough and homemade products to enjoy in-house or take home

sfoglia *18, 90 waterfront way, the district docklands*

artisanal bakery and pasticceria crafted around time and technique. specialising in slow-fermented sourdoughs, layered buttery pastries, and traditional schiacciata

v . . . . . . *docklands*

our latest venture opens in early *2027*!

thank you for visiting,
grazie!

Foglia di Fico
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Foglia di Fico | Seme di Fico | SFoglia