fig. SEME DI FICO

menù
alla carta

by
Jerry Kim

WELCOME TO OUR TABLE

*this is our **production kitchen** and boutique space,*
where everything is made by hand, with genuine care

from fresh pasta and hot sourdough
to our house-made condiments, every detail reflects
our passion for quality and tradition

crafted daily by chef Jerry and the team, our food is a
celebration of authentic flavours and classic hospitality

whether you are dropping in for one of our curated lunch
packages or settling in for an à la carte dinner,
we invite you to relax and enjoy the experience

OUR MENUS

lunch:
ask our team about today's lunch deals,
which include our house-made pastas, piatti, and drinks.
(à la carte menu available)

dinner:
explore our full à la carte menu to experience the very best
of what we're making in the kitchen today

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 simplicity 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

caponata (vg)(gf)(df)(nf) | 11
chopped fried eggplant, capsicum & zucchini

funghi salsina (ve)(gf)(nf) | 11
mixed mushroom and truffle oil spread

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

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

sarde marinate (gf)(df)(nf) | 13
sardines cured w white wine vinegar, garlic, chili, oregano and e.v.o.o.

stracciatella e fichi (vg)(gf)(nf) | 14
fresh stracciatella cheese, w organic house-made fig jam

extra bread "scarpetta" (vg)(df)(nf) | 5.5
two more pieces of our house-made bread for mopping up leftover sauces!

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

ANTIPASTI
entrees

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

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

capesante (gf)(nf) | 32
pan-seared scallops cooked to rare, w seasonal vegetables,
sautéed forest mushrooms on pea purée

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* 31. 5 / *main* 57. 5
line-caught calamari, pan-seared,
w rocket leaves, radicchio, white balsamic, caperberries

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

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PRIMI

pasta & gnocchi

long & short pasta (or gnocchi)

these signature pasta sauces can be prepared
*with **your favourite daily pasta shape** or **gnocchi**.*
our team will let you know which of the fresh pasta shapes
chef has rolled today!

pappardelle

trenette

fusilli

casarecce

rigatoni

gnocchi

al **ragù bolognese** (nf) | 38
egg pasta or gnocchi w classic pork & veal ragù, tomato, parmigiano

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

ai **funghi** (ve)(nf) | 41
egg pasta or gnocchi w mixed mushrooms, white truffle oil, pepper, stracciatella cheese, parmigiano, butter

trenette ai **frutti di mare** (nf) | 46
long narrow egg pasta w daily seafood, garlic, parsley, chili
**(tomato sugo can be added upon request)*

filled pasta
pasta ripiena

cappellacci neri di mare (nf) | 46
squid ink pasta filled w spanner crab and prawn mousse, w king prawn cutlets, garlic, chili

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available for **dinner only**

SECONDI

mains

from the grill

calamari (gf)(df)(nf) | 57. 5
line-caught calamari, pan-seared,
w rocket leaves, radicchio, white balsamic, caperberries

agnello (gf)(nf) | 60. 5
Australian lamb fillets, char-grilled over mallee-root
w truffled mashed potato, mushrooms, horseradish and pickled onion

bistecca di manzo (gf)(nf) | 69. 5
≈ 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

insalata (ve)(gf) | 17. 5
rocket salad w radicchio, cherry tomato, walnuts,
parmigiano, white balsamic, e.v.o.o.

verdure (ve)(gf) | 18. 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

cannolo classico (ve)(nf) | 11. 5
house-made cannolo w fresh sweet ricotta, chocolate chips

cannolo al pistacchio (ve) | 13. 5
house-made cannolo w fresh sweet ricotta, pistachio cream, ground pistachio

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 e vino (ve) | 13. 5 (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

tiramisu (ve)(nf) | 21. 5 (contains alcohol)
w mascarpone & marsala wine cream,
savoiardi soaked in coffee and coffee liqueur, dutch cocoa powder
add a matching dessert wine | 11. 5

formaggi (ve) | 25
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.

foglia di fico *585 la trobe st (corner spencer st), melbourne cbd*

our flagship dining destination and the original venue that started it all. an intimate space filled with rustic charm and sophisticated warmth. experience curated multi-course journey paired with exceptional selections of fine wines

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!

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