FOGLIA DI FICO

drinks

alcoholic & non-alcoholic beverages
no BYO



del Rios

from the vineyard to our table

MT. ANAKIE GEELONG



Foglia di Fico & del Rios Winery

It all started in 2013.
Jerry Kim, Chef and owner of Foglia di Fico, was foraging for wild mushrooms in the hills of Mount Anakie.
While searching for a place to rest, he encountered Gus and his wife, Esther del Rio,
at a nearby winery on the mountain slopes.

Their relationship quickly blossomed, built on a shared passion for quality produce and a mutual commitment for excellence.

*Our **vino rosso**, **bianco** and **passito** are now grown and crafted by Gus del Rio and his family.*

del Rios Winery has meticulously produced wines that perfectly complement the dishes served at Foglia and Seme di Fico.

This partnership brings together the expertise of two passionate entities,
creating a unique dining experience, delighting patrons with every sip and bite.

del Rios

THE ANAKIE COLLECTION

				glass	bottle
white	*2018*	**'filari a pettine'** chardonnay	*blocks 7,9,11 - mt. anakie, vic*	17	85
		rich and textural, layering white peach, citrus blossom, honey and fine french oak over a creamy finish.			
	2018	**'focaja'** fumè blanc *(sauvignon blanc)*	*block 6 - mt. anakie, vic*	-	75
		citrus, quince, and cut grass, layered with subtle oak and a crisp, stony mineral finish.			
red	*2015*	**'roveto'** cabernet sauvignon	*blocks 3,8,12,13 - mt. anakie, vic*	-	90
		full-bodied, with notes of dark plum, berries, cassis, tobacco leaf and chocolate, with a velvety finish.			
sweet	*NV*	**'trio'** passito *(chardonnay)*	*mt. anakie, vic*	*60 ml* 13	90
		sticky with rich notes of dried apricot, candied citrus, manuka honey, sultanas, and bright acidity.			

salute!

Gus del Rio

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in such cases, we may offer an alternative of equal quality and value.

(af) alcohol free

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aperitivi

aperitivi · cocktail · birra & sidro · mocktail · bibite

aperitivi & vermouth 30 ml

aperol	*veneto, italia*	11
select aperitivo	*veneto, italia*	11
campari	*lombardia, italia*	11
punt e mes	*piemonte, italia*	11
cinzano rosso vermouth	*piemonte, italia*	11
carpano antica formula	*piemonte, italia*	12
lucano vermouth del cavaliere	*basilicata, italia*	11
gonzalez byass la copa extra seco	*jerez, spain*	11
gonzalez byass la copa blanco	*jerez, spain*	11
antica torino vermouth dry	*piemonte, italia*	13
elena fucci titolo il vermut	*basilicata, italia*	16

cocktails

GLI ITALIANI – THE ITALIAN CLASSICS

authentic italian aperitivi. spritzes and rich, bittersweet classic serves.

spritz veneziano choose aperol or select aperitivo, prosecco, soda water 18

crisp, effervescent, and iconic. choose bright orange sweetness (Aperol) or bold herbal depth (Select).

spritz milanese campari, prosecco, soda water 18. 5

milan's signature aperitivo, delivering a rich, bittersweet bite with a clean sparkling finish.

spritz amalfitano limoncello di sorrento, lemon juice, prosecco, soda water 19

a sparkling homage to amalfi's lemon groves, where ice-cold limoncello is poured to greet the afternoon sun.

spritz alpino fiorente elderflower liqueur, fresh mint, prosecco, soda water 19

fresh mountain air from the dolomites: the "hugo spritz," alpine elderflowers, fresh mint, and crisp bubbles.

bloody negroni london dry gin, campari, lucano vermouth del cavaliere, blood orange *from* 24

a florentine classic rounded out with juicy, aromatic blood orange for a smoother bittersweet finish.

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cocktails
(continued)

I CLASSICI MODERNI – THE MODERN CLASSICS
stronger, spirit-forward drinks crafted for slow sipping, rich flavours, and after-dinner enjoyment

caffè scorretto fresh espresso, grappa, coffee liqueur, crème de cacao, macadamia bitters 23
an espresso martini elevated by the italian tradition of "correcting" rich coffee with rustic grappa.

amaretto sauar amaretto, bourbon, lemon juice, maraschino cherry 24
velvety almond sweetness and oaky bourbon cut with bright, sour citrus over a single large rock.

martini classico london dry gin, antica torino vermouth dry, sicilian olive from 24
ultra-dry and silky, featuring piedmontese vermouth and a savoury, briny olive highlight.

fireside tales aged dark rum, pedro ximénez sherry, aromatic bitters, torched cinnamon 24
mellow dark rum and fig sweetness evoking an old gentleman sharing stories by the fireside with a lit cigar.

chiaroscuro starward two-fold whisky, averna, sweet vermouth, house pepper-clove tincture, lemon mist 25
named after the renaissance play of light and dark, balancing bright melbourne whisky against deep sicilian amaro.

vecchia moda vecchia romagna brandy, citrange mandarino, dark brown sugar, orange bitters, apple & rosemary smoke 26
a theatrical italian old fashioned pairing oak-aged brandy and mandarin amaro beneath aromatic woodsmoke.

I FRUTTATI & AROMATICI – THE FRUITY & AROMATIC
vibrant, fruit and botanical-driven serves spanning sparkling floats, elegant coupes, and refreshing highballs.

foglia di fizz vodka, pink grapefruit, soumah brachetto frizzante, fig bitters 23
where italian orchard fruits meet yarra valley winemaking: our house fizz.

the tartana tequila blanco, agave, extra dry vermouth, peach schnapps, cucumber bitters, extra dry tonic 23
named after mediterranean trade ships, linking vibrant mexican agave with classic italian botanical vermouth.

costa ligure mediterranean gin, italicus rosolio di bergamotto, crème de violette, lavender bitters 24
a fragrant stroll along the italian riviera. inspired by the dramatic flower-lined cliffs of liguria.

mocktails
(non-alcoholic)

(af) **naarm sobrio sour** pepperberry & lemon myrtle tonic, eucalyptus, lemon, saltbush 15
honouring the indigenous land of Melbourne (Naarm) through a crisp sour layered with native bush flora.

(af) **sbagliatissimo** italian bitter, four pillars bandwagon gin (rare dry & shiraz), rosemary, orange 16
delightfully wrong. the classic negroni sbagliato wannabe, layered with rich gin botanicals and citrus.

(af) **stromboli** elderflower, agave, lime, fresh chili, spiced salt rim (hot) 17
fiery spicy margarita without the spirit. cooling floral elderflower and tart lime cut with chilli heat and a spiced salt rim.

(af) **ventemmare** lyre's white cane rum, blue curaçao, vanilla, coconut, maldon salt 17
evoking the "wind from the sea" (vento di mare) with tropical coconut, vanilla, candied citrus, and sea salt.

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beer & cider

prickly moses 'otway light' *light lager*	*2.9%*	*vic, australia*	12
angelo poretti '4 luppoli' *pale lager (pilsner)*	*5.0%*	*lombardia, italia*	13
messina *lager*	*4.7%*	*sicilia, italia*	14
moo brew *american pale ale*	*4.9%*	*tas, australia*	18
tre caratteri 'ruotalibera' *blanche*	*4.8%*	*sicilia, italia*	22
tre caratteri 'distanza senzafine' *belgian dubbel–dark amber*	*6.5%*	*sicilia, italia*	23
cester camillo 'sidro del bosco' *dry apple cider (gf)*	*6.0%*	*veneto, italia*	13



zero-proof

non-alcoholic beer & wine

dealcoholised beer & wines are non-alcoholic alternatives crafted through authentic fermentation, and may retain trace amounts of alcohol (<0.5% ABV).

			bottle
(af) **holgate 'love all' 0.0** pale ale	*<0.5%*	*vic, australia*	11
(af) **ara 'zero'** sauvignon blanc	*<0.5%*	*marlborough, nz*	63
crisp and aromatic with classic passionfruit, fresh lime zest, and a bright, refreshing mineral acidity.			
(af) **giesen '0%'** merlot	*<0.5%*	*marlborough, nz*	65
gently extracted dark cherry, red plum, and subtle dried herbs, finished with soft, rounded tannins.			

water & soft drinks (af)

Ferrarelle

ITALIAN PREMIUM WATER

filtered for over 30 years through ancient volcanic rock to emerge naturally effervescent straight from the spring. 100% natural minerals and soft, champagne-like bubbles, never artificially carbonated.

acqua ferrarelle *still/sparkling natural mineral water*	*750 ml*	*campania, italia*	11
filtered water *sparkling water*	*750 ml*		8
galvanina aranciata rossa *sparkling blood orange*	*355 ml*	*e. romagna, italia*	12
galvanina limonata *sparkling lemon squash*	*355 ml*	*e. romagna, italia*	12
galvanina chinotto *sparkling bitter orange*	*355 ml*	*e. romagna, italia*	12
galvanina té alla pesca *peach iced tea*	*355 ml*	*e. romagna, italia*	12
coming soon **galvanina foglia di fico** *signature fig leaf beverage*	-	*e. romagna, italia*	-

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wine: bollicine · rosato · bianco · rosso · dolce

today's pour

a daily selection of an exceptional wine served by the glass — *from* 15~40

sparkling

			glass	*bottle*
soumah brachetto frizzante *sweet rosé*	*yarra valley, vic*		15	75
lightly sparkling, semi-sweet with notes of rose water and strawberries.				
montelliana 'cornaro' prosecco asolo millesimato *extra dry* DOCG	*veneto, italia*		16	80
delicate bubbles, with flavours of green apple and pear.				
lini 910 'labrusca' lambrusco rosso IGT	*emilia romagna, italia*			75
dry sparkling red with intense notes of dark cherry, plum, and a hint of vanilla.				
la violetta 'patio nat' muscat-riesling *pet-nat*	*great southern, wa*			85
fresh mix of grapefruit, passionfruit and guava flavours, lightly fizzy.				
ca' del bosco cuvèe prestige franciacorta *extra brut* DOCG	*lombardia, italia*			195
italy's pinnacle méthode traditionnelle: crisp apple, candied citrus, toasted brioche with a silky finish.				
huré frères 'invitation' champagne *brut* AOC	*reims, france*			265
crisp golden apple, white nectarine, delicate toasted brioche with a fine, creamy bead.				

rosè

			glass	*bottle*
sibiliana 'roceno' rosato terre siciliane *(nerello mascalese)* IGP	*sicilia, italia*		14	65
fresh wild strawberries, red cherry, and delicate rose petals with a crisp, savoury mediterranean lift.				
oakridge rosè *(pinot noir)*	*yarra valley, vic*			80
light-bodied, citrus and peach aromas, with fresh melon and mandarin flavours. soft, creamy finish.				
livio felluga rosato venezia giulia *(merlot-pinot nero-schioppettino)* IGT	*friuli venezia giulia, italia*			115
delicate wild raspberries, pomegranate, and pink peppercorn with an elegant alpine freshness.				

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white

	glass	*bottle*
vecchia torre vermentino salento bianco *IGP* — *puglia, italia*	16	78
delicate notes of citrus, sage, and mediterranean herbs. flower aroma with a savoury finish.		
del rios X foglia di fico 'filari a pettine' chardonnay — *mt. anakie, geelong, vic*	17	85
rich and textural, layering white peach, citrus blossom, honey and fine french oak over a creamy finish.		
i feudi di romans pinot grigio isonzo *DOC* — *friuli venezia giulia, italia*	18	88
light-bodied, with aromas of pear and white flowers, crisp citrus flavours and a clean, mineral finish.		
poggio dei principi pinot grigio delle venezie *DOC* — *veneto, italia*		55
fresh aromas of green apple and citrus, stone fruit flavours and a smooth, refreshing finish.		
crittenden estate 'geppetto' chardonnay — *port phillip, vic*		55
unoaked, with fresh white peach and melon aromas, complemented by a crisp, fruit-driven palate.		
soumah 'equilibrio' chardonnay — *yarra valley, vic*		195
bright aromatics of grapefruit and nectarine, complemented by hints of toasted oak.		
gurra di mare 'tirsat' chardonnay-viognier *IGT* — *sicilia, italia*		105
complex, bold and yeasty, with aromas of apricots and brioche.		
la chablisienne 'la pierrelée' chablis *ACC* — *burgundy, france*		120
vibrant citrus, white peach, and fine flint minerality with a crisp, saline finish.		
anchor bay riesling — *eden valley, sa*		60
zesty lime and green apple aromas, with crisp acidity and a refreshing finish.		
la giustiniana 'terre antiche' gavi di gavi *DOCG* — *piemonte, italia*		62
crisp green apple and white peach with a squeeze of fresh lime and a clean, refreshing mineral finish.		
cantina sociale trento 'concilio' gewürztraminer *DOC* — *trentino, italia*		70
aromatic notes of rose, lychee and jasmine, dried fruit on the palate and a lingering finish.		
kurtatsch 'brenntal' gewürztraminer riserva *DOC* — *alto adige, italia*		135
complex aromas of lychee, mango, papaya, with subtle notes of white pepper. long, rich finish.		
fina 'miral' grillo *DOC* — *sicilia, italia*		75
highly aromatic, with pineapple and mango notes, distinct Sicilian citrus. fresh balanced finish.		
mansion house bay sauvignon blanc — *marlborough, nz*		75
medium-bodied with vibrant citrus and tropical fruit flavours, complemented by subtle herbal notes.		
del rios X foglia di fico 'focaja' fumè blanc *(sauvignon blanc)* — *mt. anakie, geelong, vic*		75
citrus, quince, and cut grass, layered with subtle oak and a crisp, stony mineral finish.		
kellerei terlan 'winkl' sauvignon blanc *DOC* — *alto adige, italia*		155
aromas of apricot, mandarin, and passion fruit. fine acidity, minerally yet aromatic finish.		
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.		
pieropan soave classico *DOC* — *veneto, italia*		**90**
ripe stone fruit, fresh lemon peel, and delicate almond blossoms with a bright, mouth-watering finish.		
viticoltori romangia 'sabbia' vermentino di sardegna *DOC* — *sardegna, italia*		**95**
floral and tropical fruit aromas. sapid, mineral, and persistent palate.		
argiolas 's'elegas' nuragus di cagliari *DOC* — *sardegna, italia*		**95**
full, mellow, and rich, with a slightly bitter finish and a hint of almond and aromas of white flowers.		
ca' dei frati 'i frati' lugana *DOC* — *lombardia, italia*		**97**
fresh and elegant, with delicate hints of white flowers, apricot, and almond.		
arnaldo caprai 'grecante' grechetto colli martani *DOC* — *umbria, italia*		**135**
lush yellow peach and ripe tropical fruits, beautifully balanced acidity and elegant, chalky mineral finish.		

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guerrieri 'celso' bianchello del metauro superiore *DOC* — *marche, italia* — **140**
opulent and textural, layered with delicate white blossom, wild mediterranean herbs, persistent finish.

pietradolce 'archineri' etna bianco *DOC* — *sicilia, italia* — **265**
pre-phylloxera carricante. smoky volcanic minerality, stone fruit, and layered saline depth.

red

		glass	*bottle*
fattoria di basciano chianti rùfina *DOCG*	*toscana, italia*	16	78
sangiovese & colorino; wild red cherry, cedar, worn leather, and savoury tuscan tannins.			
vecchia torre 'a passo lento' salento rosso *IGP (negroamaro-syrah)*	*puglia, italia*	18	88
appassimento-style (partially dried grapes); rich dark fruit, sweet spice, and velvety depth.			
soumah 'd'soumah' pinot noir	*yarra valley, vic*	19	90
elegant and perfumed, vibrant red cherry, fresh raspberry, and delicate savoury undertones.			
robin brockett 'fenwick vineyard' pinot noir	*bellarine peninsula, vic*		85
earthy, savoury, and maritime-influenced, led by deep forest floor, cedar spice, and rustic complexity over fruit.			
monte antico 'rosso' sangiovese-merlot-cabernet sauvignon *(supertuscan) IGT*	*toscana, italia*		60
bright dark fruits, subtle dried herbs, and gentle oak. soft, easy-drinking, and versatile.			
hentley farm 'villain & vixen' gsm	*barossa valley, sa*		65
grenache-shiraz-mourvèdre. rich, juicy dark raspberry and liquorice flavours. velvet-smooth tannins.			
a. bichot 'château de varennes' beaujolais-villages *AOC*	*burgundy, france*		70
fresh with floral notes of violet and peony, fruity hints of raspberry and blackcurrant.			
icardi 'tabaren' barbera d'asti *DOCG*	*piemonte, italia*		75
vibrant acidity, flavours of ripe red cherries, with earthy and floral notes.			
tagaro 'pinataro' aglianico *IGP*	*puglia, italia*		75
full-bodied and jammy. aromas of dark cherry and spice, with smooth tannins.			
montresor 'capitel della crosara' valpolicella classico *DOC*	*veneto, italia*		75
aromas of fresh cherries, bitter almond and pomegranate, dry and warm.			
m. castellani 'i castei' valpolicella ripasso classico superiore *DOC*	*veneto, italia*		98
juicy black cherry and mocha notes, hints of leather and spice and a persistent finish.			
masi 'costasera' amarone della valpolicella classico *DOCG*	*veneto, italia*		260
full-bodied. sweet notes of baked fruit, cocoa and spice. rich and soft with velvety tannins.			
begali lorenzo amarone della valpolicella classico *DOCG*	*veneto, italia*		315
powerful, with intense raisin and black cherry, cedar and baking-spice hints. long, silky finish.			
greenock creek 'barossa valley' shiraz	*barossa valley, sa*		88
aromas of dark berries and warm spices, rich flavours, smooth tannins and a long finish.			
greenock creek 'casey's block' shiraz	*barossa valley, sa*		100
bold, with black plum, liquorice and black cherry notes, vanillin cedar and pepper.			
greenock creek 'seven acre' shiraz	*barossa valley, sa*		160
macerated black plum, blackberry compote, dark chocolate, baking spices with deep, velvety tannins.			
greenock creek 'apricot block' shiraz	*barossa valley, sa*		170
baking spices, dark chocolate, vanilla bean and nutty oak. full-bodied with powerful tannins.			
greenock creek 'roennfeldt road' shiraz	*barossa valley, sa*		675
intense dark fruit flavours, complex notes of dark chocolate, espresso, and earthy undertones.			
feudi bizantini 'passofino' montepulciano d'abruzzo *DOC*	*abruzzo, italia*		85
smooth and full-bodied with ripe dark fruit, soft tannins, and a hint of spice.			

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guerrieri 'guerriero della terra' montepulciano-sangiovese *IGT* — *marche, italia* — 185
dense black fruit flavours, notes of chocolate and vanilla and a smooth, balsamic full-bodied finish.

del rios X foglia di fico 'roveto' cabernet sauvignon — *mt. anakie, geelong, vic* — 90
full-bodied, with notes of dark plum, berries, cassis, tobacco leaf and chocolate, with a velvety finish.

castelli martinozzi rosso di montalcino *DOC* — *toscana, italia* — 96
bouquet of red berries and violet. with flavours of cherry, raspberry, and subtle oak.

nittardi 'belcanto' chianti classico *DOCG* — *toscana, italia* — 110
juicy cherry and raspberry aromas, with hints of mediterranean herbs and floral notes.

i sodi chianti classico riserva *DOCG* — *toscana, italia* — 130
rich black cherry, dried herbs, and gentle toasted oak. smooth, velvety tannins with classic tuscan grip.

leone de castris 'villa santera' primitivo di manduria *DOC* — *puglia, italia* — 120
full-bodied with rich aromas of plum and vanilla. warm, velvety palate.

batasiolo langhe nebbiolo *DOC* — *piemonte, italia* — 85
wild cherries, dried rose petals, and subtle spice with elegant, fine tannins and a dry finish.

nino negri valtellina superiore riserva *DOCG* — *lombardia, italia* — 150
nebbiolo (chiavennasca) with aromas of violet, pepper, cinnamon. hints of liquorice, and tobacco.

cascina ghercina barbaresco *DOCG* — *piemonte, italia* — 235
notes of red fruit jam and balsamic undertones. dry and smooth, with soft tannins.

rocche dei manzoni 'rocche' barolo — *piemonte, italia* — 275
elegant nebbiolo, rich notes of dark cherry and rose petals, firm tannins and a long, complex finish.

planeta 'santa cecilia' noto *DOC* *(nero d'avola)* — *sicilia, italia* — 245
bold with rich flavours of black cherry, ripe blackberry, and balanced acidity.

cusumano 'noà' sicilia *DOC* *(nero d'avola - merlot - cabernet sauvignon)* — *sicilia, italia* — 265
super-sicilian. deep, crushed blackberry, dark cocoa, sweet tobacco, and velvety tannins.

cotarella 'montiano' merlot lazio rosso *IGP* — *lazio, italia* — 300
full-bodied with deep ruby color, with aromas of red berries, vanilla, and sweet spices.

nittardi 'nectar dei' maremma toscana *DOC* *(cab-sauvignon-petit verdot-merlot-syrah)* — *toscana, italia* — 350
super-tuscan. decadent dark berries and sweet spice with melted chocolate, tobacco, and a deeply rich finish.

dessert, sweet & fortified

crafted for the end of the meal, these wines are best savoured alongside desserts or artisanal cheeses rather than savoury dishes.

			glass	bottle
soumah brachetto frizzante sweet rosé	*yarra valley, vic*	*150 ml*	15	75
lightly sparkling, semi-sweet with notes of rose water and strawberries.				
saracco moscato d'asti *DOCG*	*piemonte, italia*			85
light, sweet and gently sparkling with aromas of ripe peach, fresh pear and orange blossom.				
galway pipe grand tawny 12 yo	*sa, australia*	*60 ml*	13	-
aged in oak with complex aromas of raisins, dried pear, roasted walnuts, and warm spice..				
del rios X foglia di fico 'trio' passito *(chardonnay)*	*mt. anakie, geelong, vic*	*60 ml*	13	90
sticky with rich notes of dried apricot, candied citrus, manuka honey, sultanas, and bright acidity.				
colomba bianca 'lègadi' zibibbo liquoroso *IGP*	*sicilia, italia*	*60 ml*	14	95
100% zibibbo with notes of honeyed stone fruits, sweet citrus marmalade, and delicate white figs.				
real tesoro pedro ximenez jerez	*spain*	*60 ml*	14	95
sweet sherry with rich flavours of raisins, molasses, dark chocolate, and toasted caramel.				
sven joschke syrah v.s.v.p.	*sa, australia*	*60 ml*	15	100
rich vintage-style fortified with notes of black cherry, dark liquorice, dried lavender, and violet perfume.				

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gin · vodka · rum · tequila · whisk(e)y

gin 30 ml

tanqueray london dry gin	*scotland*	12
archie rose straight dry gin	*sydney, nsw*	12
23rd street signature gin	*renmark, sa*	14
melbourne gin company (mgc)	*gembrook, vic*	15
four pillars rare dry gin	*yarra valley, vic*	15
heathcote founders gin	*heathcote, vic*	15
hendrick's gin	*scotland*	15
jinzu gin *japanese gin*	*scotland*	16
australian distilling co. gin	*adelaide, sa*	17
australian distilling co. *blood orange gin*	*adelaide, sa*	18
applewood gin	*adelaide hills, sa*	22

vodka 30 ml

absolut vodka	*sweden*	11
australian distilling co. vodka	*adelaide, sa*	15
belvedere vodka	*poland*	15
grey goose vodka	*france*	15

rum 30 ml

bundaberg original up	*bundaberg, qld*	11
negrita spiced golden rum	*france*	11
havana club añejo 3 años	*cuba*	12
the kraken black spiced	*trinidad & tobago*	13

tequila 30 ml

espolòn tequila blanco	*mexico*	14
pueblo viejo reposado	*mexico*	15
1800 reposado	*mexico*	19

whisk(e)y & bourbon

BOURBON, RYE & CANADIAN 30 ml

jim beam bourbon	*kentucky, usa*	11
canadian club 1858	*ontario, canada*	11
jack daniel's old no. 7	*tennessee, usa*	11
hogs 3 bourbon	*kentucky, usa*	13
maker's mark bourbon	*kentucky, usa*	13
buffalo trace bourbon	*kentucky, usa*	13
the gospel solera rye	*brunswick, vic*	17

BLENDED SCOTCH & MALT 30 ml

johnnie walker red label	*scotland*	11
johnnie walker black label 12yo	*scotland*	12
chivas regal 12yo	*speyside, scotland*	13
monkey shoulder blended malt	*speyside, scotland*	13

SINGLE MALT SCOTCH 30 ml

spey river bourbon cask finish	*speyside, scotland*	17
glen moray 15yo heritage	*speyside, scotland*	20

IRISH WHISKEY 30 ml

jameson irish whiskey	*cork, ireland*	11
bushmills 10yo single malt	*co. antrim, n. ireland*	16
teeling small batch	*dublin, ireland*	18
teeling single pot still	*dublin, ireland*	20

AUSTRALIAN WHISKY 30 ml

starward two-fold double grain	*melbourne, vic*	15
hellyers road double cask malt	*havenview, tas*	27

JAPANESE WHISKY 30 ml

nikka yoichi single malt	*hokkaido, japan*	25
the hakushu distiller's reserve	*hokuto, japan*	35
hibiki japanese harmony	*osaka/kyoto, japan*	40

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(af) alcohol free

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grappa & brandy

GRAPPA *30 ml*

grappa piave selezione cuore	*veneto, italia*	14
carpenè malvolti fine vecchia *prosecco*	*veneto, italia*	17
bortolo nardini *extrafina*	*veneto, italia*	21
podere monastero *pinot nero riserva*	*toscana, italia*	22
le morette *lugana*	*veneto, italia*	23
le morette *lugana benedictus riserva*	*veneto, italia*	25
castellare di castellina *sangioveto*	*toscana, italia*	29

BRANDY & COGNAC *30 ml*

st-rémy vsop brandy	*saint-gilles, france*	11
vecchia romagna etichetta nera	*e.-romagna, italia*	16
hennessy vs cognac	*cognac, france*	15
hennessy vsop cognac	*cognac, france*	22
martell vsop cognac	*cognac, france*	22

amari & liqueurs

in Italy, a meal always ends with a digestivo,
the timeless tradition of lingering at the table over bitter herbs and sweet liqueurs to aid digestion and toast to the evening.

AMARI & DIGESTIVI *30 ml*

cynar ricetta originale *earthy and bittersweet with artichoke leaf, dark caramel, and herbal depth.*	*veneto, italia*	11
amaro lucano *warm and spicy, layered with cola nut, cinnamon, and mediterranean pine.*	*basilicata, italia*	11
averna amaro siciliano *velvety and rich, with candied orange peel, caramel, and myrtle.*	*sicilia, italia*	12
braulio amaro alpino *pine-forward, woody, with wild alpine juniper, gentian, and cool mint.*	*lombardia, italia*	12
amaro ramazzotti *bittersweet harmony highlighting sweet sicilian orange peel and spiced star anise.*	*lombardia, italia*	13
amaro montenegro *gentle, approachable, and floral with candied orange peel and gentle spice.*	*e.-romagna, italia*	13
zucca rabarbaro *deep and bittersweet with smoked chinese rhubarb root, cardamom, dark toffee.*	*lombardia, italia*	13
caffo vecchio amaro del capo *aromatic, citrus-led, and sweet with calabrian herbs and chamomile.*	*calabria, italia*	14
brancamenta *crisp, sweet, and cooling with bold peppermint layered over herbal bitterness.*	*lombardia, italia*	14
fernet-branca *intensely bitter, medicinal, and unapologetic with menthol, saffron and gentian.*	*lombardia, italia*	15
citrange mandarino di sicilia *concentrated sicilian mandarin zest and floral aromatics.*	*sicilia, italia*	20

LIQUORI *30 ml*

frangelico hazelnut liqueur *silky and sweet. gently toasted hazelnuts, cocoa, and vanilla.*	*piemonte, italia*	11
baileys original irish cream *fresh dairy cream with aged irish whiskey and dark cacao.*	*ireland*	11
kahlúa coffee liqueur *syrupy roasted arabica coffee beans rounded with bittersweet sugarcane rum.*	*mexico*	11
galliano black sambuca *bold expression of sweet mediterranean star anise and liquorice.*	*toscana, italia*	11
lucano limoncetta di sorrento *sweet and easy-drinking, candied citrus peel of sorrento lemons.*	*campania, italia*	12
fiorente italian elderflower *light, crisp, and refreshing, with floral elderflower and subtle mint.*	*piemonte, italia*	12
molinari extra sambuca *italy's classic sambuca. sweet, clear, and warming with bold star anise.*	*lazio, italia*	13
disaronno originale amaretto *marzipan and almond softness, with apricot kernels and vanilla.*	*lombardia, italia*	13
cointreau liqueur *bright, clear, and citrusy, sweet and bitter orange peel with a clean, dry finish.*	*france*	13
meletti anisetta *exceptionally gentle, distilled with green aniseed and a whisper of saffron.*	*marche, italia*	16
liquore strega *benevento's historic saffron liqueur, subtly sweet, with cinnamon and chamomile.*	*campania, italia*	16
italicus rosolio di bergamotto *perfumed southern italian bergamot with delicate rose petals.*	*calabria, italia*	16
il convento limoncello di sorrento *authentic limoncello. sun-ripened sorrento lemons in a glass.*	*campania, italia*	16

salute!

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MEET CHEF JERRY KIM



Chef Jerry Kim, the creative force behind Foglia di Fico, hails from South Korea.
His culinary journey into italian cuisine began two decades ago, driven by a deep admiration for the simplicity and depth of italian flavours.

Born in a countryside town surrounded by mountains, Chef Jerry Kim learned the importance of simplicity in flavour through the natural produce of the land.
Our company's direction is deeply rooted in these values, focusing on honest flavours and simple food, much like his approach.

In 2017, he brought this passion to life by establishing Foglia di Fico at Spencer st & La Trobe st in Melbourne, quickly earning a devoted following among italian food lovers.

Chef Jerry's approach is a unique blend of traditional italian techniques and his meticulous organisational skills, honed through years of immersive learning from italian chefs and his experience as a head chef.

His dedication to efficiency and harmony in the kitchen ensures that every dish served is a testament to quality and consistency.

Thank you for spending your time with us.
we hope your experience was enjoyable, and we look forward to welcoming you again soon.

grazie!

Foglia di Fico | Seme di fico | SFoglia

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