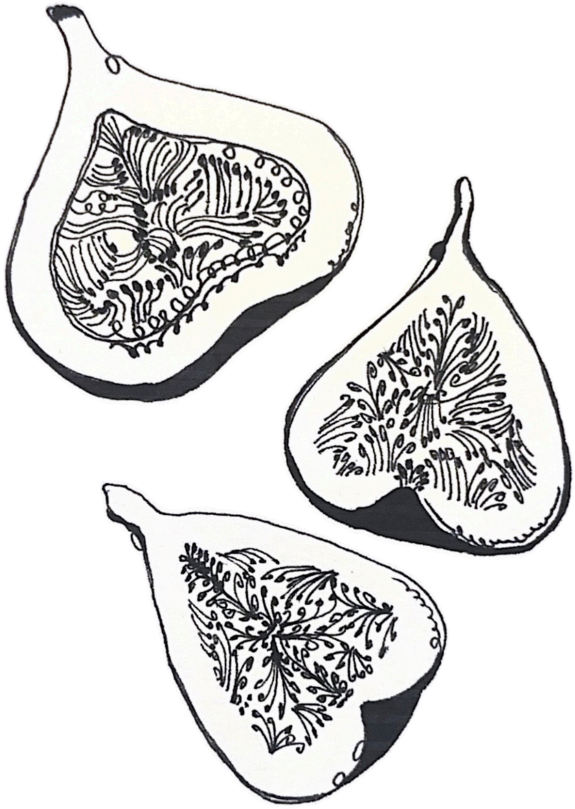
fig. FOGLIA DI FICO



CHRISTMAS HOLIDAYS MENU

24 | 25 | 26th dec 2026

three-course dinner

entree, pasta or secondi & dessert

$110 pp

grill, sides and beverage available at an additional cost

ANTIPASTI

entree

salsine & pane
a mix of our salsine served w our house-made 100 hours fermented sourdough from our bakery "Sfoglia"

un po' di tutto
(a little bit of everything)
a taste of all our signature entree



PASTA & GNOCCHI

long & short pasta

each guest selects one

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

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

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

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

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

filled pasta

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

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

(ve) vegetarian (vg) vegan
(gf) gluten free (df) dairy free (nf) nut free

SECONDI

mains

each guests selects one

agnello (gf)(nf) | + 10
australian lamb fillets, char-grilled over mallee-root
w truffled mashed potato, mushrooms, horseradish and pickled onion

bistecca di manzo (gf)(nf) | + 15
≈ 300g - mb3+ australian grass-fed beef eye-fillet,
dry-aged, char-grilled over mallee-root
w truffled mashed potato, mushrooms, horseradish and pickled onion

pesce (gf) | + 10
market fish



CONTORNI

sides

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

insalata (ve)(gf) | 18.5
rocket salad w radicchio, cherry tomato, walnuts,
parmigiano, white balsamic, e.v.o.o.

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

Kindly inform us of any dietary requirements or allergies when booking, so we can prepare suitable alternatives for you.

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A 15% surcharge applies on Public Holidays

Foglia

(ve) vegetarian (vg) vegan
(gf) gluten free (df) dairy free (nf) nut free

DOLCI

dessert

each guests selects one

house-made slice of cake
walnut caramel and frangipane tart with mascarpone cream

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

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

formaggi (ve)
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



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, take home our homemade products*

Sfoglia *18, 90 waterfront way, the district docklands a dedicated artisan bakery focusing on long-fermented sourdough, buttery pastries, and traditional schiacciata*

thank you for visiting,
Buone feste
grazie