

FICO

CARLTON

A selection of our favorites, changing weekly from our Antipasti, Pasta & Secondi menus.

Let us feed you, the Fico way.



ANTIPASTI

Freshly Baked Pull Apart Focaccia and Hay Smoked Butter	10
Freshly Shucked Oyster, Orange Granita (each)	6
Grilled King Prawns, Nduja Garlic Butter, Burnt Lemon (2)	26
Tomato and Artichoke Panzanella Salad, Grissini	24
Carpaccio Di Manzo, Parmesan Aioli, Smoked Egg, Wild Rocket	24
Kingfish Crudo, Green Olives, Smoked Peppers, Citrus Vinaigrette	26
Stracciatella, Fresh Figs, Olive Oil	22
Cacio e Pepe Arancini, Capsicum Jam (4)	18

PASTA

Potato Gnocchi, Sage Burnt Butter, Gorgonzola Sabayon	32
Slow Cooked Lamb Shank + Mushroom Ragu, Rigatoni. Parmesan	36
Housemade Lasagne, Bechemel, Sugo	38
Crab Linguine, Sofrito, Confit Crab, Parsley, Extra Virgin Olive Oil, Cherry Tomato	42

All our pasta is handmade on site and extruded daily.

SECONDI

Cooked Over Fire Barramundi, Caponata, Pickled Green Olive, Capers	39
Roasted 300gm Bistecca, Fries, House Leaves + Your choice of Fico Butter, Peppercorn or Tarragon Sabayon	55
Half roasted Chicken, Plum Puree, BBQ Brassica, Tarragon Jus	38
Slow Cooked Beef Cheek, White Polenta, Veal Jus, Gremolata	40
Veal Cotoletta Milanese, Sage Butter	38
Roasted Pumpkin, Green Pea, Buttermilk Dressing, Smoked Almond	32

CONTORNO

Chopped Baby Cos Lettuce, Chives, Lemon Dressing + Reggiano	14
Insalata Verde, Buttermilk, Almonds, Ricotta Salata	14
Grilled Cime Di Rapa, Olive Oil, Whipped Ricotta, Crispy Chilli Oil	14
Shoestring Fries, Truffle Oil, Parmesan Cheese, Parsley, Roasted Garlic Aioli	14

DOLCE

Sgroppino (table side or from the bar) Perfect way to finish with lemon gelato, sorbet, local prosecco & Tommy's Lemoncello	13.5
Fico Tiramisu, Coffee Liqueur, Mascarpone	18
Hazelnut Brownie, Crema Al Caffè (CN)	18
Lemon Ricotta, Lemon Candy, Cannoli, Toasted Pistachio (each)	18

Selection of Gippsland Victorian Cheese served w. quinch paste, dried fruits, nuts and lavosh	
One Cheese	18
Two Cheese	24
Three Cheese	28

Please inform us of any allergies or dietary requirements. Due to the possibility of traces of allergens in the working environment and supplied ingredients, we cannot guarantee completely allergen-free meals. Some menu items may be unavailable without warning.

A 1.95% credit card surcharge applies. A 15% surcharge applies on Sundays & public holidays. | Prices are in AUD and include GST.