

The logo for Fino Seppeltsfield is presented within a solid black square. The word "FINO" is written in a large, white, serif font, with each letter being a hollow outline. Below it, the word "SEPPELTSFIELD" is written in a smaller, white, all-caps serif font.

FINO
SEPPELTSFIELD

FOOD

Fino Seppeltsfield, home of progressive regional dining. Our take on food is all about freshness, simplicity and provenance. Our shared menu celebrates our relationships with local growers, farmers and producers here in the Barossa Valley and across Australia.

Our menu reflects a progression in flavours from lighter to the more robust. Our dishes are smaller than a main course and designed to be shared. For 2 people, we suggest 3-4 plates.

Fino sourdough served with sumac, sesame and salted butter \$3 (PP)

Beetroots, pistachios and sunflower seeds, buckwheat crispbread 22

Blue Fin Tuna, lardo, sprouted lentils, chilli oil 26

Duck charcuterie, pickles, toast 25

Grilled figs, Stracciatella, lentils, leaves 25

Charred baby leek, walnut puree, salted egg yolk 18

Saffron mussels, Fino sherry, spring onion 22

Coorong Mullet, capers, lemon, parsley, almonds 25

Baked eggplant, fried chickpeas, yoghurt 22

Crispy skin chicken, oyster mushrooms, cauliflower 26

Goat and pork sausage, raddichio, quince, verdale olives 24

Grilled beef rump cap, anchovy butter, broccoli shoots 26

Potatoes 10

Salad Leaves 9

DESSERT

Plum and vanilla ice cream, sorbet and crostoli	16
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Chocolate cream, almonds and rye wafer	16
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Crema Catalana	14
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CHEESE

40 grams

Soumaintrain	COW WASHED RIND	FRANCE	12
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Section 28 MONTFORTE	COW SEMI HARD	SOUTH AUSTRALIA	12
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Hervé Mons Bleu des Causses	COW BLUEVEIN	FRANCE	12
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WINES BY THE GLASS

Sparkling

		REGION	
2014 Deviation Road LOFTIA Brut	CHARDONNAY PINOT NOIR	ADELAIDE HILLS	14
NV Larmandier-Bernier LONGITUDE	CHARDONNAY	VERTUS	21
Blanc de Blancs 1 ^{ER} CRU	SHIRAZ	BAROSSA VALLEY	15
2009 Teusner MC			

White

2016 Rieslingfreak #4	RIESLING	EDEN VALLEY	12
2016 Seppeltsfield	VERMENTINO	BAROSSA VALLEY	11
2016 Hahndorf Hill Winery GRU	GRÜNER VELTLINER	ADELAIDE HILLS	14
2016 Luke Lambert CRUDO	CHARDONNAY	YARRA VALLEY	13
2015 Domaine de Veronnet ROUSSETTE DE SAVOIE	ALTESSE	SAVOIE	13

Rosé

2016 Schwarz Wine Co.	GRENACHE MATARO	BAROSSA VALLEY	12
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Red

2016 Coulter C2	SANGIOVESE	ADELAIDE HILLS	10
2016 Torzi Matthews VIGNA CANTINA	NEGRO AMARO	BAROSSA VALLEY	10
2011 Cirillo 1850	GRENACHE	BAROSSA VALLEY	15
2015 Seppeltsfield	SHIRAZ	BAROSSA VALLEY	13
2015 Olivier Rivière RAYOS UVA	TEMPRANILLO GRACIANO	RIOJA	14

Sweet

2016 Joseph LA MAGIA	RIESLING TRAMINER	CLARENDON BAROSSA VALLEY	12
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PRODUCERS OF NOTE

OUR LOCAL HEROES, OUR FARMERS, GROWERS AND PRODUCERS

PARIS CREEK - South Australia

Based between the pristine Fleurieu Peninsula and beautiful Adelaide Hills of South Australia, B-d. Farm Paris Creek is one of Australia's finest producers of award winning dairy products.

DIRTY INC - South Australia

Sourcing premium pulses and seaweed from around Australia, renowned Chef Simon Bryant's Dirty Inc products guarantee single origin exclusivity and peak freshness.

HUTTON VALE - Eden Valley (Barossa), South Australia

Family owned since 1843, Hutton Vale farm custodians Jan and John Angus manage a small-scale, closed flock operation. Their respectful, stress-free livestock philosophy produces meat of unparalleled tenderness and flavour

SCHU AM - Freeling (Barossa), South Australia

Damien Amery and Daniel Schuster represent the future of sustainable and ethical animal farming. Their award winning, free-range Berkshire pigs are raised with the utmost care producing high quality pork

BON CHEVON - Nuriootpa (Barossa), South Australia

Owned and operated by Owen and Tracy Bonython and their family. Bon Chevon aims to produce high quality gourmet goat meat in the Barossa Valley.

FOUR LEAF MILLING - Tarlee (Clare Valley), South Australia

Organic and sustainable farming practices are used. The traditional grind-milling rather than steel-cutting process protects the flavor and nutritional value of the grains

KOLOPHON CAPERS - Riverland, South Australia

Barry Porter and Helen Jones grow Australia's best capers, renowned for their exceptional texture, quality and flavour

PANGKARRA - Clare Valley, South Australia

The Maitland family practice sustainable farming methods producing high quality grains and legumes

GREENSLADE CHICKENS - Riverton, South Australia

Second generation chicken farmer John Greenslade farms freerange chickens

LITTLE BUNYIP - Clare Valley, South Australia

Ella and Chris produce white and phoenix oyster mushrooms as well as sunflower, pea, radish and pea greens

FARMER HAYDEN - Riverland, South Australia

Salt of the earth organic vegetable farmer

LORALAI LARRSON - Barossa Valley, South Australia

Local lettuce grower, organic lettuce leaves from the Farmer's Market's based in Angaston

VILLAGE GREENS OF WILLUNGA - Aldinga, South Australia

Village Greens is a small market garden on the Fleurieu Peninsula

JERSEY FRESH - Carcoola (Barossa), South Australia

Premium unhomogenised milk from a herd of Jersey cows

JANET GROSSER - Barossa Valley, South Australia

A small producer who manages the orchard her father planted. The non-irrigated plums and stonefruit are intense in texture and flavor.

TORZI MATTHEWS - Barossa Valley, South Australia

Domenico Torzi is a local olive producer sourcing wild olives scattered throughout the Barossa Valley. These magnificent ancient wild olive trees date back to the 1880's.

WILLABRAND FIGS - Houghton (Adelaide Hills), South Australia

12,000 trees and 5 varieties of organically grown figs produced between February and April each year.

MORI SEAFOOD - Port Lincoln, South Australia

Second generation sustainable operation. Their respect for the ocean and its catch embraces best practice.