

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.

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

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

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Beetroots, pistachios and sunflower seeds, buckwheat crispbread 22

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

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Raddichio, sherry braised duck, walnuts, orange 24

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Charred broccoli, lentils, preserved lime, salted ricotta 20

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Whole sardines, capers, lemon, parsley, almonds 22

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Kingfish wing, crustacean butter, cabbage 24

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Oyster mushrooms, roast bone marrow, parsnip 25

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Chickpeas, kipflers, cauliflower, nettles, roast garlic 18

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Crispy skin chicken, celeriac, snow peas, confit leek 26

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Goat sausage, haricot beans, pigs cheek, verdale olives 24

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Slow cooked beef brisket, brussel sprouts, anchovy 26

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Potatoes 10

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## DESSERT

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Yoghurt ice cream, roast pear, chickpea meringue 16

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Chocolate cream, almonds, rye wafer 16

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Crema Catalana 14

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## CHEESE

40 grams

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Soumaintrain COW WASHED RIND FRANCE 12

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Vivaldi Asiago COW SEMI HARD ITALY 12

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Bleu de Causses COW BLUEVEIN FRANCE 12

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## WINES BY THE GLASS

		REGION	
Sparkling			
NV Torzi Matthews Vintners VIGNA CANTINA	PROSECCO	BAROSSA VALLEY	12
2008 Arras GRAND VINTAGE	CHARDONNAY PINOT NOIR	TASMANIA	20
2010 Teusner MC	SHIRAZ	BAROSSA VALLEY	15
White			
2016 Rieslingfreak #4	RIESLING	EDEN VALLEY	12
2016 Seppeltsfield	VERMENTINO	BAROSSA VALLEY	12
2016 Spinifex LOLA	UGNI BLANC CLAIRETTE VIOGNIER RIESLING MUSCAT À PETIT GRAINS	BAROSSA VALLEY	13
2016 Jericho	FIANO	ADELAIDE HILLS	13
2016 Hahndorf Hill Winery GRU	GRÜNER VELTLINER	ADELAIDE HILLS	13
Rosé			
2016 Schwarz Wine Co.	GRENACHE SHIRAZ	BAROSSA VALLEY	12
Red			
2016 Fall from grace MARGARITA	MONTEPULCIANO	LANGHORNE CREEK	14
2016 Izway MATES	AGLIANICO	BAROSSA VALLEY	13
2015 Hewitson HARRIET'S BLEND	GRENACHE SHIRAZ MATARO CINSAULT CARIGNAN	BAROSSA VALLEY	14
2015 Tschärke ONLY SON	TEMPRANILLO	BAROSSA VALLEY	15
2015 Seppeltsfield	SHIRAZ	BAROSSA VALLEY	14
Sweet			
2016 Mount Horrocks CORDON CUT	RIESLING	CLARE VALLEY	12

# 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

## **RHODE'S FREE RANGE EGGS** - Tarlee, South Australia

Produced by happy chickens with more than 6 m<sup>2</sup> of personal space, Rhodes supply the highest quality and freshest freerange eggs

## **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.

## **MORI SEAFOOD** - Port Lincoln, South Australia

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