

FINO
SEPPELTSFIELD

DAILY SHARED MENU

Sourdough, Rocco's salami and local olives

Beetroots, pistachios and sunflower seeds on buckwheat crispbread

Coorong Mullet, capers, lemon, parsley, almonds

Goat and pork sausage, raddichio, quince, verdale olives

Slow cooked beef, charred broccoli, anchovy

Chocolate cream, almonds and rye wafer

Four course menu \$60 per person

Five course menu \$70 per person