

The logo for Fino Seppeltsfield is presented within a solid black square. The word "FINO" is written in a large, white, serif font, with the letters spaced out. 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.

Shared Menu	4 Plates + Dessert	65pp
Shared Menu	5 Plates + Dessert	75pp

A regional shared dining experience

Southern Bluefin tuna, sprouted lentils, lardo, chilli oil

Pastrami, cauliflower, rye grain

Broccoli, feta, walnuts, preserved lemon, pickled chilli

Yellow fin whiting, capers, charred onion

Falafel, hommus, flat beans, witlof

Chicken, kohlrabi, kale, wakame

Black Angus beef rump cap, carrots, horseradish

Lamb, fig, radicchio, almond, yoghurt, flatbread

Dessert

Chocolate tart, raspberry

Yoghurt sorbet, pear, meringue

Crema Catalana

Cheese

40 GRAMS

Soumaintrain	COW WASHED RIND	FRANCE	15
Maffra Cloth Aged	COW CHEDDAR	VICTORIA	15
Cropwell Bishop Traditional Stilton	COW BLUEVEIN	UNITED KINGDOM	15

Producers Of Note

Our Local Heroes, Farmers, Growers And Producers

B-D FARM PARIS CREEK butter	PARIS CREEK
CARLYLE FARM walnuts	EDEN VALLEY
DIRTY INC lentils	SOUTH AUSTRALIA
FOUR LEAF MILLING flour and grains	TARLEE
GREENSLADE CHICKENS poultry	RIVERTON
JERSEY FRESH unhomogenised jersey milk	GREENOCK
KOLOPHON CAPERS capers	RIVERLAND
MORI SEAFOOD tuna	PORT LINCOLN
BOSTON BAY smallgoods	PORT LINCOLN
FRUIT @ MOPPA pears	NURIOOTPA
LORELIE LARSON salad leaves	SEPPELTSFIELD
