



FINO
SEPPELTSFIELD

Sharing Menu

Our shared menu offers the best of South Australia
Together select the plates you would like to enjoy

5 Plates + dessert	75pp
4 Plates + dessert	65pp
3 Plates	48pp

The Seppeltsfield Wine Experience

Apera, Vermentino, Fino Vino Grenache Touriga, Shiraz, Fortified 45pp

Beetroot, feta, rye

Chicken terrine, savoy, freekah

Cauliflower, pumpkin, walnuts, chilli

Asparagus, parsley, capers, salted yolk

Smoked snapper and potato spelt pie

Oyster mushrooms, kohlrabi, wakame, sesame

Barramundi, leek, radish, caper leaves + 8pp

Pork, carrots, horseradish

Lamb, chickpeas, kale

Dry aged Sirloin, anchovy butter, chard + 8pp

Chocolate ice-cream, cumquats, dacquoise

Rhubarb, ricotta, crostoli, orange sorbet

Crème Catalana

Brebirousse d'Argental

HEAD CHEF Sam Smith