



FINO SEPPELTSFIELD

MENU OPTIONS FOR GROUP BOOKINGS 8+ & PEAK TRADING TIMES

FINO is located in the original bottling hall of the Seppeltsfield Winery in the heart of Seppeltsfield in the Barossa Valley. It is the perfect location to host a special occasion or enjoy a long lunch.



FINO MENU

The Fino menu is true to the generous, sharing-style philosophy symbolic of Fino directors Sharon Romeo & David Swain. Sharon's rich Italian heritage and David's dedication to regionally inspired seasonal produce has lead to them believing passionately in the alchemy of sharing a beautiful meal. With Executive chef Sam Smith at the helm we ensure we deliver on this philosophy everyday.

Fino sources the best of South Australian produce working closely with local farmers and growers to consistently use sustainable regional and seasonal produce.

SAMPLE MENU OPTIONS

FINO FEAST 85PP	FINO INDULGE 65PP	FINO TASTE 50PP
6 course	4 course	3 course
Fino Bread, pickles & olives	Fino Bread, pickles & olives	Fino Bread, pickles & olives
Chilled peach, ricotta, pickled onions	Tomatoes, spiced yoghurt whey	Tomatoes, spiced yoghurt whey
Tomatoes, spiced yoghurt whey	Coorong mullet, roast tomato, capers	Coorong mullet, roast tomato, capers
Woolwa pipis, charred corn, green peppers	Wagyu brisket, eggplant, radish	Wagyu brisket, eggplant, radish
Pork chop, cauliflower, green beans	Almond Vacherin	
Wagyu brisket, eggplant, radish		
Almond Vacherin		

50pp is unavailable to groups 16+

Saturday, Sunday & Peak Season dates

- *pp = per person charge
- *Each dish is portioned out according to the size of the table and number of guests.
- *Dietary requirements & food allergies are catered for
- *Wine pairing is available on request in line with menu selection

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