

5 Plates + dessert	FOOD	75pp	WINE PAIRING	60pp
4 Plates + dessert		65pp	*optional	50pp
3 Plates		48pp		35pp

SAVOURY

Mulloway, charred corn, green chilli

Chicken terrine, savoy, freekah

Leek gratin, wakame, chives

Chickpea panisse, eggplant, capers, salted ricotta

Barramundi, fennel, snow peas PREMIUM + 5pp

Duck, beetroot, chard

Dry aged rump, celeriac, kale PREMIUM + 5pp

Lamb, parsnip, roast onion

SWEET

Chocolate, rye, blood plums

Pear clafoutis, tokay and almond icecream

Crèma Catalana

Section 28 Mont Rouge FIRM WASHED RIND SOUTH AUSTRALIA

The FINO menu offers the best of South Australia
Together select the plates you would like to enjoy



SNACKS

Natural Oyster 5 each

Pickled Vegetables & Olives 10

Salami 10

SIDES

Duck fat potatoes 10

Green Salad 10

THANK YOU FOR DINING WITH US HERE AT FINO SEPELTSFIELD

Seppeltsfield Wine Flight – all the best of Seppeltsfield

Apera / Vermentino / Fino Vino Grenache / Shiraz / Fortified 48pp

