

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

Tommy ruffs, gem, buttermilk, charred onion

Chicken terrine, savoy, freekah

Zucchini, new garlic, sprouted lentils, almond

Leek gratin, wakame, chives

Chickpea panisse, eggplant, capers, salted ricotta

Barramundi, leek, radish, fennel +5pp

Pipis, white beans, tomato, chilli

Goat sausage, beetroots, walnut

Dry aged beef rump, peppers, black olive +5pp

Lamb, farro, yoghurt, salad onion

Berries, yoghurt sorbet, pistachio

Peach clafoutis, tokay and almond icecream

Crème Catalana

Soumaintrain

COW'S MILK – WASHED RIND

FRANCE

Wine Pairing

5 plates + dessert	60pp
4 plates + dessert	50pp
3 plates	35pp

Seppeltsfield Wine Experience

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

