

FINO
SEPPELTSFIELD

Sharing Menu

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

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|--------------------|------|
| 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

Chickpea panisse, eggplant, capers, salted ricotta

Barramundi, leek, radish, fennel

+5pp

Pipis, white beans, tomato, chilli

Goat sausage, beetroots, walnut

Hanger, kohlrabi, radicchio, anchovy

Lamb, farro, yoghurt, salad onion

Berries, yoghurt sorbet, pistachio

Apricot clafoutis, tokay and almond icecream

Crèma Catalana

Section 28 Monforte

COW'S MILK

SEMI HARD

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