



SAMPLE MENU 2020

OPEN THURSDAY – MONDAY LUNCH

EVENT ENQUIRIES WELCOME

Let us feed you - Fino Sharing Feast

85 pp

+ wine pairing 150 pp

*per person

Fino Sourdough bread & cultured butter	5
Giardiniera, olives	8
Globe artichoke, prosciutto, roast garlic	24
Sardines, celeriac, brioche	24
Crisp brussel sprouts, capers, salted ricotta	22
Cotechino sausage, lentils, black garlic	25
Coorong mullet, confit leek, radish	36
Chickpea panisse, eggplant, walnut, chilli	32
Chicken, mushroom & taleggio pie	36
Lamb shoulder, freekah, pistachio, preserved lime	36
40 day aged Ribeye, anchovy butter	Suitable for 2 people 95
Roast potatoes, guanciale, confit garlic	10
Cos leaves, kohlrabi, mustard dressing	10
Crèma catalana	14
Rhubarb, yogurt sorbet, pink pepper	14
Chocolate, mandarin & almond cake	14
Section 28 IL LUPO	15

Groups of 8+ guests

Fino Sharing Feast @ 85pp

Function bookings 16+ guests must pay a deposit of \$250 to secure the booking.

We require 7 days notice to cancel a function booking

Current venue capacity

Verandah 25 guests / Dining Room 45 guests / Cellar 50 guests / Terrace 50

We reserve the right to place bookings where most suitable on any given day

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