



# 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, olive oil brioche	24
Broad beans, pistachio, preserved lime	22
Merguez sausage, hispi cabbage, pickled turnips	25
Tommy ruffs, confit leek, fennel, green almond	36
Chickpea panisse, kalamata olive, capers, radicchio	32
Hampshire pork, lentils, black garlic	36
Beef brisket, chilli eggplant, radish	40
40 day aged Ribeye, anchovy butter	Suitable for 2 people 95
Roast potatoes, duck fat, confit garlic	10
Cos leaves, salted kohlrabi, mustard dressing	10
Crèma catalana	14
Rhubarb, yogurt sorbet, pink pepper	14
Section 28 IL LUPO Cheese	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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