



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, toast	24
School prawns, chilli, garlic	22
Broad beans, pistachio, preserved lime	22
Mulloway brandade, celeriac, rye	24
Merguez sausage, farro, chard	25
Yellow fin whiting, fennel, green almond	36
Chickpea panisse, kalamata olive, capers	30
Hampshire pork, lentils, black garlic	36
Wagyu brisket, chilli eggplant, radish	38
40 day aged Ribeye, anchovy butter (AVAILABLE UNTIL SOLD OUT)	Suitable for 2 people 95
Crèma catalana	14
Rhubarb, yoghurt sorbet, pink pepper	14
Pear & walnut tart, burnt white chocolate	14
Section 28 IL LUPO Cheese	15

Groups of 8+ guests - select from our shared menu options

Groups of 16+ 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

CONTACT seppeltsfield@fino.net.au (08) 85628528