



SAMPLE FINO SEPPELTSFIELD MENU

OPEN LUNCH 7 DAYS

EVENT ENQUIRIES WELCOME

MENU SUBJECT TO CHANGE / T & C's APPLY

Let us feed you - Fino Sharing Feast 85 pp

+ wine pairing 150 pp

Fino Sourdough bread & cultured butter	5
Giardiniera & olives	8
Chilled peach, ricotta, pickled onions	18
Tomatoes, spiced yoghurt whey, chickpea flatbread	20
Goolwa pipis, charred corn, green peppers	24
Pork belly, cucumber, pickled chilli	24
Coorong Mullet, confit leek, capers	34
Green pea falafel, roast carrots, walnut	30
Pork chop, cauliflower, green beans	36
Wagyu brisket, eggplant, radish	36
Crème catalana	12
Prune plum, vache curd & almond tart	14
Section 28 MONFORTE, dried pear, lavosh	15

Large group bookings of 8+
are required to select from our shared menu options

*sample set menu options available on our website

Current venue capacity

Verandah 25 guests / Dining Room 45 guests / Cellar 70 guests / Terrace 50

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

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

Looking for something a little different

OCTEINE @ SEPPELTSFIELD

offers other food & beverage options for guests to the Seppeltsfield village

Check their website for options www.octeine.com.au