



# FINO RESTAURANT

## SAMPLE MENU

OPEN LUNCH 7 DAYS - EVENT ENQUIRIES WELCOME

MENU SUBJECT TO CHANGE - T & C's APPLY

<b>Choose Your Journey – Sharing Menu</b>	3 plates	60pp	With wine pairing	110pp
Our shared menu offers the best of South Australian produce.	4 plates	75pp	With wine pairing	135pp
Together you will select the plates you would like to enjoy.	6 plates	95pp	With wine pairing	175pp
Gazander oysters, lemon				6 each / 30 ½ doz
Fried zucchini flower, lobster, dill				12 each
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Kingfish, cucumber, kaffir lime				
Pumpkin, soy cream, curry leaf				
King prawns, ginger, XO butter				+3pp
Gnocchi, smoked tomato, pangrattato				
Duck, ricotta, blue lentil				
Fried eggplant, pigeon pea, tahini				
Barramundi, oyster mushroom, Kangaroo Island oats				+5pp
Hampshire pork, fennel, fermented apple				
Hutton Vale lamb + silverbeet pie, parsnip				
Wagyu brisket, brussels sprouts, black vinegar				+5pp
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Crèma catalana				
Chocolate torte, wattle seed ice cream				
Orange + almond cake, tokay ice cream				
Lemon tart, ricotta cream				
Mont Priscilla, ginger fig, cracker				

Choose your journey menu Monday – Friday  
4 or 6 course set menus only Saturday – Sunday

Group bookings of 8+ guests  
are required to select from our set menu options

CONTACT [seppeltsfield@fino.net.au](mailto:seppeltsfield@fino.net.au)

(08) 8562 8528

Bookings are advised as we cannot always accommodate walk in guests

Fino reserves the right to allocate bookings to where is most suitable on the day

For other food & beverage options on the Seppeltsfield village estate check out Octeine @ Seppeltsfield