

FINO

4 Course Tasting Menu 77pp with wine pairing 137pp

Gazander oysters	LITTLE DOUGLAS BA, SA	6/35
Charred sourdough focaccia		7
Rocco's giardiniera		6
Salame Classico, zucchini pickle		14
Buffalo curd, pickled green tomatoes, rye		18
Tommy ruff escabeche		18
Tea smoked quail, kohlrabi remoulade		32
Zucchini, banana peppers, yoghurt, chermoula		24
Mushrooms, smoked skordalia, leek, hazelnuts		27
Sugarloaf cabbage, chana dal		24
Merguez sausage, chickpeas, capsicum, romesco		29
Kingfish wings, Levi's bbq sauce		36
Half chicken, chestnut, chestnut mushrooms, pearl barley		44
Lamb shoulder, braised flat beans, lemon, dill		44
Dry aged Black Angus porterhouse, Fino butter		58
Crispy potatoes, garlic, wakame		12
Leaf salad		12
Cheese, polenta cracker		25
Crema Catalana		15
Apple, milk ice cream, hazelnut, cinnamon crumb		15
Warm chocolate fondant, brown butter ice cream		15
Seppeltsfield Tokay chocolate truffle		4

VINO