

# FINO

4 Course Tasting Menu	77pp	non-alc pairing	40
		wine pairing	60/90
6 Course Tasting Menu	95pp	non-alc pairing	55
		wine pairing	85/130

Gazander oysters	LITTLE DOUGLAS BAY, 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, curry leaf		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
Tokay chocolate truffle		4
Crema Catalana		15
Apple, milk ice cream, hazelnut, cinnamon crumb		15
Chocolate fondant, brown butter ice cream		15

# VINO