

# FINO

4 Course Tasting Menu	70pp	with wine pairing	125pp
5 Course Tasting Menu	85pp	with wine pairing	150pp

Charred sourdough focaccia	7
Rocco's giardiniera	6
Salame Classico, zucchini pickle	13
Kingfish, tomato, sage oil	27
Duck salad	25
Tomatoes, cracked wheat, pickled vine leaves, dill	22
Mushroom and kipfler galette	25
Charred green beans, hummus, walnuts, chilli	22
Zucchini, banana peppers, yoghurt, chermoula	24
Quail, chickpeas, capsicum, romesco	29
Pipis, kohlrabi, coriander, Geraldton wax	25
Half barbecued chicken, corn, black barley, miso butter	44
Lamb shoulder, tahini yoghurt, eggplant, herbs	44
Dry aged Black Angus porterhouse, Fino butter	58
Crispy potatoes, garlic, wakame	12
Leaf salad	12
Tokay chocolate truffle	4
Crema Catalana	14
Grilled peach, fig leaf ice cream, almonds	14
Apricot, white chocolate, miso, rye	14
Cheese, polenta cracker	25

# VINO