

# FINO

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

|                                                          |    |
|----------------------------------------------------------|----|
| Charred sourdough focaccia                               | 7  |
| Rocco's giardiniera                                      | 6  |
| Salame Classico, zucchini pickle                         | 14 |
| Buffalo curd, pickled green tomatoes, rye                | 18 |
| Tommy ruff escabeche                                     | 18 |
| Mushrooms, smoked skordalia, leek, hazelnuts             | 27 |
| Roast pumpkin, tahini yoghurt, pomegranate               | 22 |
| Sugarloaf cabbage, chana dal, curry leaf                 | 24 |
| Charred quail, chickpeas, Moroccan spices                | 36 |
| Pork belly, baby turnips, bitter greens, honey mustard   | 34 |
| Kingfish wings, carrot, daikon, BBQ sauce                | 36 |
| Half chicken, pearl barley, chestnut, chestnut mushrooms | 44 |
| Braised beef oyster blade, olives, chicory, polenta      | 46 |
| 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