

SERAFINO

Group Menu - 3 Courses

served with house-made bread and nebbiolo churned butter

First

Hiramasa kingfish crudo

king oyster ceviche, native lime, miso consommé, kelp oil, shiso

or

Onkaparinga Venison

celeriac, heirloom beetroot, blackberry, jus, chocolate, red vein sorrel

Second

Duck curry

Lenswood duck breast, green curry leg, yoghurt textures, madras granola, chamomile raisins

or

Nomad Farm chicken

galantine, glazed wing, congo potato, morels, rhubarb & mountain pepper consommé, anise hyssop

or

Market fish

Goolwa pipis, nduja, burnt leek, mussel cream, scampi roe, succulents

or

Gnocchi

beetroot gnocchi, caponata, saltbush, Pyengana cheddar

mains served with sides of kipfler potatoes and charred broccolini

Third

Apple tart

cinnamon pastry, pressed apple, anglaise, mascarpone sorbet

or

Autumn fruits

pineapple sorbet, house made yoghurt, crunchie nut crisp, aged sour tepache

Please advise staff of any dietary requirements | 15% surcharge applies on public holidays

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