



## David Swain

### Fino

In 2006, the dynamic duo of David Swain and business partner Sharon Romeo opened the doors of Fino in Willunga on the Fleurieu Peninsula. David creates magic in the open kitchen in this tiny restaurant that shines a focused light on local produce while Sharon keeps the front of house flowing.

Fino has been named Best Regional Restaurant in South Australia in 2013 in the Australian Gourmet Traveller Restaurant Guide, in 2009, 2010 and 2012 in The Advertiser Food Awards. In 2010, David Swain was acknowledged by his peers for Outstanding Use of Produce by a Chef in the Australian Produce Awards.

### The Product

For David, it's all about the produce and nurturing a connection with local growers. He can visit a farm and discover a rare gem that others may not know about. He says, "The farmers markets have made it viable for all sorts of producers to follow their passion and grow a range of produce."

### Tracing the hands

"It goes across the generations, but particularly with the older generation, I find they love sharing their produce and giving advice, particularly if it is something different that is not commonly available.

"Gems, such as tiny green walnuts, heritage quinces and bitter oranges, are regularly dropped at our doorstep by growers. It's so fresh - they pick the produce on Friday and it is all consumed by Sunday."

### Why Fleurieu

The beach! He has fond childhood memories of family holidays here. David and his partner looked for the right place to settle in Victoria but eventually returned to Fleurieu. "We knew we could be successful with a small food focused business here."

### Availability

Fino is open for lunch from Tuesday to Sunday and dinner on Friday and Saturday.

[www.fino.net.au](http://www.fino.net.au)

**Fleurieu food heroes** . [www.fleurieufood.com.au](http://www.fleurieufood.com.au)

4