

Sharon Romeo



THE RESTAURATEUR

With a heart-fueled passion and love for food and the community, SHARON ROMEO is the co-owner and Maître D' extraordinaire of Fino, a Fleurieu restaurant that put Willunga on the map.

The STORY // Tucked away in a tiny stone building off the main road in Willunga, Fino remains one of the great Fleurieu restaurants to have made a name for the region. Beginning nine years ago, Fino was a coming together of passions for industry friends Sharon Romeo and David Swain (chef). “We created a restaurant we wanted to eat at, in the way we wanted to be served,” Sharon says.

Sharon’s Italian heritage has helped shape the Fino ethos; “In Southern Italian peasant communities they would only use what was in season. That’s what we do at Fino.” They utilise the area’s resources to create an ever-changing menu that’s as representative of the region at the time you visit as you could get.

Sharon’s wine list focusses on smaller, boutique growers. “I choose the unexpected...we have the most diverse wine region, and I want people to experience that.” Her list has won the coveted ‘Best Small Wine List’ award from Gourmet Traveler numerous times (now inducted into the Hall of Fame), and the restaurant has snapped up ‘Best Regional Restaurant in SA’. Needless to say, it’s a star in the Fleurieu.

YOUR part of the story Visit Fino for lunch or dinner (details on the website fino.net.au). While its’ roots are planted in the Fleurieu, the restaurant has recently expanded with a second branch in Seppeltsfield. This is Sharon’s second home, so well worth a visit.

CONTACT

sharon.romeo@fino.net.au

FleurieuFood



FLEURIEU PENINSULA

The HERO // Sharon is a food hero, wine legend and an absolute personality on the Fleurieu. A self-confessed wine-wrangler, host, administrator, waiter, manager, owner and all-round multi-tasker, Sharon lives and breathes food and wine.

She began in the industry at the age of 16 at Pizza Hut, and has since been captivated by hospitality life for the past 27 years. With an Italian heritage, Sharon grew up with a love for food, her father still playing a large part in the Fino menu.

Winner of ‘Best Maître D’ at the South Australian Restaurant and Catering Awards 2014, Sharon is extremely passionate about her job. “I love pleasing people...it comes very natural to me. It brings me so much joy every day.”

The FLEURIEU // Sharon’s love for the Fleurieu began when she worked at a number of local restaurants. “Then I decided I needed a sea change, after living in the city...I fell in love with it here; the lifestyle, the community, the progressiveness, freedom, flexibility!”

She describes the Fleurieu as the ultimate location to develop her restaurant, with producers and consumers adaptive to change and excited to support local.

Sharon says her connection to the local food and wine community is the best part of her job. “The grower grows the produce with care, and the produce comes to us at Fino and is treated and served with even more care...I love the connection to the earth, the growers and the seasons down here.”

She says the Italian community and climate in the region lead to some of the best olives and olive oils. “It’s the Mediterranean climate we have to our advantage...it means we have some of the best produce.”