



TRATTORIA d'SOUMAH CIBO

Welcome to Soumah of the Yarra Valley. It is known that 'great wine is made in the vineyard' and we set out to select an exact location that delivered every advantage of a cool climate, undulation topography and ancient soils. We then wanted to bring some focus to our endeavor. After being resident overseas for many years, we found the elegance and honesty of Northern Italian wines and food is what inspires us. So we found our hidden gem, located down a country lane in the dress circle Warramate foothills of the Yarra Valley. It is from here we set out to make wine with the charm of Northern Italy but the provenance of the majestic Yarra Valley. We hope you enjoy your visit!

Looking to host a larger group for a special occasion? Ask about our group packages from 10-20 people! Private dining space also available.

Do you enjoy our wines? Why not sign up to our membership and receive a regular delivery with great discounts across our wines, Trattoria and accommodation!

#soumahwines

www.soumah.com.au



ANTIPASTI

Wine match – Prosecco NV 12

Fresh locally made bread	6
Wood fired garlic and herb ciabatta	8
House marinated olives	8
Buffalo mozzarella, white anchovies, crostini	12
Prosciutto di Parma, grissini, cornichons	12

PRIMI

Antipasti board 38

Selection of cured meats, house made and local produce

Add an Italian cheese – 12 per serve

Wine match – Prosecco NV 12

Fiori di Zucchini 19

Zucchini flowers, ricotta, tomato fondue, salsa verde (V) (Vegan option)

Wine match – 2018 Hexham Savarro 13

Burrata 19

Burrata, heirloom tomato, basil, apple balsamic, crostini (V) (GF option)

Wine match – 2019 Tutto Bianco 13

Capesante scottate 22

Hervey Bay scallops, carrot puree, nduja crumb

Wine match – 2018 Hexham Viognier 16

CONTORNI 12

Insalata Rocket, pear, parmesan, hazelnut dressing (V, GF)

Verdure di stagione Seasonal greens, lemon dressing (V, GF)

Patate arrosto Roasted potatoes, garlic, rosemary (V, GF)

V = Vegetarian | GF = Gluten Free

15% surcharge on public holidays | \$30 minimum spend on food per adult on weekends and holiday periods

Please inform staff of any food intolerances, however Soumah cannot guarantee a total absence of traces of allergens.

PIZZA

Margherita 24

San Marzano tomato, basil, buffalo mozzarella (V)

Wine match – 2018 d’Soumah Nebbiolo Barbera 13

Broccoli 26

Confit garlic, roasted broccoli, balsamic onions, Yarra Valley ash goats cheese (V)

Wine match – 2017 d’Soumah Cabernet 13

Prosciutto 26

San Marzano tomato, Prosciutto di parma, rocket, buffalo mozzarella

Wine match – 2018 Hexham Pinot Noir 16

Salame 26

San Marzano tomato, salami, capsicum, olives, white anchovies, buffalo mozzarella

Wine match – 2018 The Butcher 18

SECONDI

Agnello brasato 36

Slow braised pressed lamb shoulder, panzanella, Yarra Valley fetta, jus (GF option)

Wine match – 2018 The Butcher 18

Pesce del Giorno 36

Grilled fish, cannellini beans, chorizo, heirloom tomatoes, basil oil (GF)

Wine match – 2018 Hexham Viognier 16

Tagliatelle 38

Spanner crab, spicy chilli, garlic, parsley, lemon, tagliatelle pasta (GF option)

Wine match – 2018 Hexham Chardonnay 16

Orecchiette 33

Broccoli, zucchini, peas, lemon, macadamia, parmesan, orecchiette pasta (V)

(Vegan option) (GF option)

Wine match – 2018 d’Soumah Nebbiolo Barbera 13

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FORMAGGIO D'ITALIA

40g serve with lavosh, dried fruit, quince paste and roasted nuts. Sourced from Italy. 15

Mauri Tallegio - a creamy textured washed rind. Aged six weeks.

Wine match – 2015 Hexham Wild Savagnin 18

Truffle pecorino - black truffle infused sheep's milk pecorino.

Wine match – 2016 Hexham Nebbiolo 18

Mauri Gorgonzola - a soft, creamy textured blue cheese with a piquant finish.

Wine match – 2016 Equilibrio Syrah 22

Selection of three cheese board 38

DOLCE

Wine match – 2019 d'Soumah Brachetto Frizzante 13

House made ice cream/sorbet 10

- Please refer to specials board for today's selection (GF)

Affogato 16

House made vanilla ice cream, frangelico, espresso (GF)

Pannacotta 16

Vanilla pannacotta, strawberries, rhubarb, balsamic (GF)

Tiramisu 16

Espresso, savoiardi, mascarpone, grappa di Barolo

Torta al cioccolato 16

Chocolate and hazelnut torte, praline, berry compote (GF)

BEVANDE

2019 Brachetto Frizzante 13 38

Limoncino Liquori – Lombardia, Italia (60ml) 12

La Grappa di Barolo – Piemonte, Italia (30ml) 12

Coffee 5

Cappuccino, Latte, Flat White, Long Black, Espresso

Hot Chocolate

Tea 5

English Breakfast, Peppermint, Camomile