

A decorative border of black and white line-art flowers and leaves surrounds the central text. The flowers are detailed with stippling and fine lines, and the leaves are simple with vein patterns. The border is set against a light blue background.

YARRA VALLEY

AI FIORI

TRATTORIA ITALIANO DEL NORD

ANTIPASTI

Pair with NV Blanc de Blanc 14

Fresh locally made ciabatta with Soumah olive oil | 7

Toasted ciabatta crostini | 7

House pickled vegetables and marinated olives | 15

Pizza Verde | 15

Wood fired pesto pizza, chickpea and garlic dip

Pizza Bianco | 15

Wood fired garlic and herb pizza, chickpea and garlic dip

Pizza Nero | 15

Wood fired olive tapenade and rosemary pizza, chickpea and garlic dip

CONTORNI

Insalata | 15

Cucumber, spring onion, rocket, parsley, mint, olive oil and cider dressing

Verdure primaverili | 15

Steamed spring greens, confit garlic, olive oil, chives

Patate arrosto | 15

Roasted baby potatoes, confit garlic, olive oil, rosemary

PRIMI

Antipasti Board | 50

Grazing selection of cured meats, seafood, house pickled and roasted vegetables, crostini

Add a European cheese | 18 per serve

Pair with 2022 Ai Fiori Rosato 14

Arancini | 20

Butternut pumpkin arancini, almond sunflower crumb, pea puree, parmesan tuille

Pair with 2023 SV Savarro 14

Burrata | 22

Burrata, house made semi dried tomato focaccia, roma tomatoes, basil, red onion, pine nut oil

Pair with 2022 Skye Ridge Pinot Noir 14

Sardine | 20

Grilled sardines, baked eggplant, caponata, lemon aioli

Pair with 2021 Upper Ngumby Chardonnay 17

AI FIORI

*Please notify staff of any dietary requirements as some dishes can be modified. However, Soumah cannot guarantee a total absence of traces of allergens.
\$40 min spend on food per adult | 10% surcharge on weekends | 20% surcharge on public holidays | No splitting bills*

SECONDI

Spatchcock | 39

Roasted garlic and oregano spatchcock, baked pecorino polenta, cacciatore salsa

Pair with 2022 Hexham Pinot Noir 17

Cotoletta di maiale | 39

Pan fried pork cutlet, pistachio crumb, green apple and lentil braise, sultanas, house pickled onions

Pair with 2021 SV Syrah 16

Pesce | 39

Grilled Barramundi, steamed broccolini, cavolo nero, asparagus, garlic, olive oil, gremolata

Pair with 2021 Upper Ngumby Chardonnay 17

Pappardelle | 38

Slow cooked beef ragu, tomato, cornichons, parsley, pappardelle pasta, parmesan

Pair with 2020 The Butcher 18

Tagliatelle | 38

Smoked trout, cherry tomatoes, snow peas, cream, chervil, tagliatelle pasta

Pair with 2022 d'Soumah Tutto Bianco 14

Orecchiette | 38

Button and porcini mushrooms, cream, glazed balsamic shallots, orecchiette pasta, crumbled baked ricotta

Pair with 2022 Hexham Pinot Noir 17

WOOD FIRED PIZZA – on house made

sourdough base

Margherita | 28

San Marzano tomato and sundried tomato sugo, fior di latte, basil

Add mild salami | 6 per serve

Pair with 2022 Ai Fiori Rosato 14

Funghi | 29

Confit garlic and chick pea, swiss brown mushrooms, truffle oil, porcini dust, fior di latte, pecorino, parsley

Pair with 2021 Upper Ngumby Chardonnay 17

Salsiccia di maiale | 29

San Marzano tomato, free range pork sausage, red onion, english spinach, fior di latte,

Pair with 2020 SV Cabernet Sauvignon 16

Pizza d'Soumah | 29

San Marzano tomato, wood smoked ham, artichokes, green olives, basil, white anchovies, capers, fior di latte

Pair with 2021 SV Syrah 16

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FORMAGGIO

50g serve with lavosh, fruit, nuts and toasted house made fruit loaf | 18 per serve

Cheese selection:

Le Dauphin | cow's milk, soft ripened, double cream brie, Rhone Valley - France

Ocelli al Barolo | Cow's and goat's milk, semi-hard cheese, aged in Barolo skins for 18 months - Italy

Fromager D'Affinois Truffle | cow's milk, soft ripened, double cream brie with black truffles, Rhone Valley - France

Mauri Gorgonzola Dolce | Cow's milk, soft, creamy textured blue cheese with a piquant finish - Italy

Selection of three cheese board | 46

Toasted house made fruit loaf | 7

DOLCE

Pair with NV d'Soumah Brachetto Frizzante 14

Or 2021 SV Brachetto Tranquillo 14

House made ice cream/sorbet | 12

Please refer to specials board for today's selection

Affogato | 16

House made vanilla ice cream, frangelico, espresso

Torta al limone | 16

Lemon ricotta baked cheesecake with polenta base, mandarin compote

Pera | 16

Pinot Grigio poached pear, rhubarb and strawberry compote, double cream

Tiramisu | 16

Savoardi, espresso, mascarpone, marsala

Cannoli | 18

House made cannoli, vanilla bean custard, chocolate crumb, raspberry coulis, maraschino cherry

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