

Soumah Estate Menu



ANTIPASTI

Shared antipasti boards including cured meats, pickled and roasted vegetables served with crostini (GF bread available, V/VG options available)

CHOICE OF FOUR MAINS

Pollo: Spatchcock chicken, spinach cream, broccolini, baked pecorino polenta, smoked almond crumb (GF)

Pesce: Grilled fillet of Tasmanian Salmon, fennel, orange and sultana salad, lemon balsamic, sorrel, Soumah extra virgin olive oi (GF)

Tagliatelle: Wagyu beef and wild boar meatballs, tomato, thyme, Parmigiano Reggiano, salami chips, tagliatelle pasta (GF option available)

Orecchiette: Blanched asparagus, leek and green pea puree, pinenuts, lemon, pecorino, orecchiette pasta (V, VG, GF options available)

Please inform your tour driver of any dietary requirements so they can inform the kitchen

GF - Gluten Free