

# SUMAC

— RIDGE —  
ESTATE WINERY

## SHARED & SMALL FARE

### **Feature Soup \$8 cup | \$14 bowl**

*Rotating seasonally inspired creations*

### **Cheese & Charcuterie Board \$29**

*Selection of cured meats + local cheeses + house preserves, house crostini, spreads and pickled vegetables*

### **Prosciutto Wrapped Burrata \$24**

*Served with rich tomato sauce, roasted garlic, fresh basil & toasted focaccia*

### **House Salad \$14 – Add Chicken | Prawn | Tofu \$6**

*Tuscan greens, blackberries, candied pecans, snow goat cheese, candied shallots and fresh cucumber*

## HANDHELDS & LARGER FARE

*Upgrade to our feature soup or seasonal greens salad featuring our signature pipe vinaigrette \$2!*

### **Blackened Italian Chicken Club \$18**

*Smoked pancetta, fresh arugula, toasted fennel peperonata, herb goat cheese, tarragon aioli and served on fresh ciabatta served with kettle chips*

### **The Rubeen \$18 | (VG)\***

*Toasted marble rye loaded with house made sauerkraut, corned beef & pickles topped with aged gruyere cheese; served with kettle chips*

### **Crispy Halibut Tacos \$21 | Add Taco \$6**

*Two warm flour tortilla loaded with shredded nappa cabbage, fresh pico de gallo and finished with togarashi aioli and side of Valentina hot sauce*

### **House Gnocchi – \$19 | Add Pancetta \$7**

*rich pecorino cream, confit egg yolk, wild mushrooms, green peas, shaved black truffle and fresh arugula*

### **Red Thai Curry Bowl \$21 |**

### **Add Chicken, Prawn or Tofu Skewer \$6**

*Wok fried coconut curry broth with roasted broccoli, baby bok choy, bell peppers, wild mushrooms and baby corn; served with steamed aromatic jasmine rice and roasted peanuts*