



UMBRIA IN THE VINES **N.11 SPECIAL EDITION** **WITH THE TENORS** 🎵 🎵

Monday 16 September, 6pm
\$89 inclusive canapes, 4 courses,
matching wines & entertainment.

Join winemaker Greg Cooley of Greg Cooley Wines & Chef Edoardo Strappa of Umbria Restaurant for a celebration of food & wine. Enjoy 5 signature dishes matched with new release wines, plus a little entertainment for the night with powerhouse Brisbane trio TENORI – founding members of The Ten Tenors. Limited to 50 seats.

Canapes on arrival

2019 Clare Valley Bubbles/2015 Adelaide Hills Traditional Method Sparkling Shiraz

First Entrée - BURRATA & MELANZANE

Italian Mozzarella served on a refined sweet potato sauce with grilled eggplant
2019 Clare Valley Rose/2018 Clare Valley Pinot Grigio

Second Entrée - STROZZAPRETI PORCINI E PROSCIUTTO CROCCANTE

Homemade twisted pasta, crispy prosciutto, Porcini mushrooms & a dash of cream
2018 Adelaide Hills Wooded Chardonnay/2018 Clare Valley Sangiovese

Main - ANATRA AL ROSMARINO SU PUREA DI PORRO E TARTUFO

Rosemary & Shiraz braised Duck Leg served on leek & truffle puree, poached asparagus
2016 Clare Valley Shiraz

Dessert – BUDINO AL CIOCCOLATO

Classic Italian style pudding of Dark Chocolate & Orange Zest
2012 Vintage Port/Ten Year Old Rutherglen Muscat

For bookings please call Umbria on 8812 1718 or 0414 157 974 with payment to secure your booking. Please advise dietary needs at the time of booking. We look forward to seeing you Monday 16th of September for an amazing night of delicious food & wine matching. *Wines available for purchase on the night.*

Salute Greg & Edoardo