



EDO CUCINA IN THE VINES #6

In collaboration with  IN THE VINES WINES and  SEYMOUR WINES



Friday, 31st October



6:00 PM Start



Edo Cucina Restaurant, 1221 Barossa Valley Way, Lyndoch, Barossa Valley



Limited Seats Available



MENU & WINE PAIRING

NIBBLES ON ARRIVAL

- Paired with The Pink Giggle '24 Cab Franc Rosé – SEYMOUR WINES

INVOLTINI DI MELANZANA

Eggplant involtini filled with prosciutto and Barossa triple brie, on a refined beetroot sauce.

- Paired with Four Floors Down '24 Pinot Noir – SEYMOUR WINES

ORECCHIETTE FAVE & GUANCIALE

Homemade orecchiette pasta tossed with crispy guanciale (pork cheek), broad beans & ricotta, dusted with pecorino.

- Paired with The GS Blend '21 Grenache Shiraz – IN THE VINES WINES

MEDAGLIONI DI MAIALA

Tender pork medallion braised with fresh garden vegetables & herbs, served on broccoli mash with poached pear gravy.

- Paired with 2022 Shiraz – IN THE VINES WINES

CARLOTTA SANGUINELLA

Carlotta cake – Blood orange creamy parfait with pistachio whipped cream.

Paired with An Opportunistic Sem '24 Semillon – SEYMOUR WINES



\$99 Per Person



Tickets available this week – until sold out!



0494 120 827



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An event not to be missed!