



10% Sunday & 15% Public Holiday Surcharge will be applied

MMUU

UUMM

UUMM

üüMM | destination | noun or adverb

Pronunciation [*ahh-mm*]

Noun: The broader space that surrounds a significant place or monument; the space or area that people congregate to marvel at a view.

Adverb: The pause or spaces between significant conversation or moments in time; the gaps between music notes, the moment between taking your first bite and tasting your favourite dish.

STARTERS

Woodfired Bread, Whipped Ricotta & Olive Oil	<i>V</i>	\$12
Mushroom Arancini With Basil Aioli (4)	<i>V</i>	\$17
Roasted Meatballs, Parmesan & Wood-fired Bread		\$19
Garlic Prawns, White Bean Puree With Pepperonata & Chilli Oil	<i>GF/DF</i>	\$21
Charcuterie Selection of Meats With House Pickles & Woodfired Bread	<i>GF</i>	\$33
Burrata & Honey Roasted Figs & Prosciutto, Toasted Pistachio, Basil Oil	<i>V</i>	\$24
Australian Mixed Mt Zero Olives	<i>GF/DF/V</i>	\$11

PIZZA

Margherita, Tomato Base, Basil, Fior Di Latte	<i>V</i>	Add Ham \$5	\$20
Prosciutto, Roast Garlic Base, Provolone Cheese, Dried Tomato & Rocket			\$27
Sticky Beef Brisket, Tomato Base, Roast Capsicum & Basil			\$27
Salumi, Tomato Base, Green Olive, Guindilla, Mozzarella			\$26
Mushroom, Roast Leek Base, Provolone Cheese, Crispy Sage & Truffle Oil	<i>V</i>		\$26
Tiger Prawn, Tomato Base, Fior Di Latte, Grilled Zucchini, Nduja & Rosemary			\$28
Pumpkin, Roast Garlic Base, Mozzarella, Ricotta, Pesto & Rocket	<i>V</i>		\$26
Vegan Cheese	<i>V/VE</i>		\$2
Gluten Free Base	<i>GF</i>		\$3

SIDES

Classic French Fries With Aioli	<i>DF/V</i>	\$12
Rocket, Fennel & Parmesan Salad	<i>GF/V</i>	\$13

SWEETS

Italian Doughnuts, Cinnamon Sugar & Chocolate Sauce	<i>V</i>	\$15
Duo Of Great Southern Sorbets	<i>DF/GF/V/VE</i>	\$14
Local Farmhouse Cheese, Crackers, Poached Figs, Quince & Muscatels	<i>GF/V</i>	
Two Cheeses		\$24
Four Cheeses		\$36

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SPARKLING	<i>150ml</i>	<i>250ml</i>	<i>Bottle</i>
UUMM Sparkling Brut Riverina NV	12	N/A	58
Blanc De Blanc Mount Macedon Winery 2022	15	N/A	65
Crémant Macedon Ranges 2020	17	N/A	75
WHITE			
Pinot Gris Central Victoria 2023	15	23	70
Chardonnay Mount Macedon Winery 2022	18	28	80
Chardonnay Mount Macedon Winery 2023	17	25	75
Chardonnay Macedon Ranges 2021	16	24	72
UUMM Rose` Riverina 2023	14	22	60
RED			
Pinot Noir Macedon Ranges 2021 (<i>Sulphur Free</i>)	12	20	55
Pinot Noir Mount Macedon Winery 2022	18	28	85
Pinot Noir Mount Macedon Winery 2023	17	26	82
Sangiovese Central Victoria 2021	16	24	72
Shiraz Heathcote 2021	16	24	72
Shiraz Central Victoria 2023	18	28	80
UUMM Cabernet Merlot Riverina 2022	15	23	70
FORTIFIED			
Mistelle Macedon Ranges NV	14	N/A	60

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BEER & CIDER

Mount Macedon Winery Session Ale	11
Mount Macedon Winery Draught	11
Cascade Premium Light	8
Daylesford Cider Session Cider	13

SPIRITS

Mountain Gin	14
Mountain Vodka	14
Bacardi Rum	13
Captain Morgan	13
Johnny Walker Red	13
Makers Mark Whiskey	13
Glenfiddich Single Malt	16

COCKTAILS

Tommy's Margarita.	20
<i>Mountain tequila, agave syrup, lime juice</i>	
Negroni	23
<i>Mountain gin, campari, sweet vermouth, dried orange</i>	
French Martini	22
<i>Mountain vodka, Chambord liqueur, pineapple juice, dehydrated fruit garnish</i>	
Espresso Martini	22
<i>Mountain vodka, Kahlua liqueur, sugar syrup, espresso coffee</i>	
Virgin Pine-Lime	14
<i>Pineapple and lime juice, tonic water, honey</i>	

SOFT DRINK


Coke / Coke No Sugar	5
Ginger Ale	5
Raspberry Lemonade / Lemonade	5
Lemon Lime & Bitters	7
Soda Water / Tonic Water	5
Hepburn Springs Sparkling Mineral Water 700ml	9

JUICE

Orange	5
Apple	5

TEA & COFFEE

Tea served by the pot	6
<i>English Breakfast, Peppermint, Green, Lemongrass & Ginger</i>	
Barista made coffee	5
<i>Double shot</i>	5.5
Hot chocolate	6
<i>Almond or soy milk</i>	Add 1



Thank you

Our passion is on your plates and in your glasses.
Thank you for sharing this meal with us.

MMW/UUMM