

# UUMM

## MENU designed to SHARE

### SMALL

- Marinated Mt Zero Olives \$9 GF/DF/V
- Mushroom Arancini, Basil Aioli (4) \$12
- Flat Bread, Garlic, Rosemary, Pecorino \$14

### MEDIUM

- Charcuterie Board, Locally Cured Meats, House Made Pickles, Sourdough \$32
- Braised Beef Bolognese, Rigatoni Pasta, Grated Parmesan \$18

### LARGE

- Roasted Pork Belly, Fermented Cabbage, Apple Puree \$32 GF/DF
- Charred Free Range Chicken, Salsa Verde \$34 GF/DF
- Sticky Lamb Shoulder, Wood Roasted Peppers, Gremolata \$40 GF/DF

### ON THE SIDE

- French Fries, Chipotle Aioli \$9 DF
- Rocket, Fennel And Parmesan Salad \$12 GF/DF/V
- Roast Cauliflower, Goats Curd, Pistachio Dukkha \$15 GF/V
- Wood Roasted Beetroot, Pinenut Cream, Balsamic \$14 GF/DF/V

### PIZZA

- Margherita, Tomato Base, Basil, Fior Di Latte \$20, Add Ham \$5
- Prosciutto, Roast Garlic Base, Artichoke, Dried Tomato, Rocket \$25
- Sticky Beef Brisket, Tomato Base, Roast Capsicum, Basil \$27
- Salumi, Tomato Base, Green Olive, Guindilla, Mozzarella \$26
- Mushroom, Truffle Cream Base, Roast Leek, Crispy Sage \$26
- Tiger Prawn, Roast Garlic Base, Kipfler Potato, Nduja, Rosemary, Mozzarella \$27
- Zucchini, Roast Garlic Base, Sicilian Sausage, Ricotta, Pesto \$26
- Vegan Cheese \$2 | Gluten Free Base \$3*

### DESSERT

- Local Farmhouse Cheeses, Lavosh, Charcoal Crackers, Muscatels, Figs & Quince Paste
- Two Cheeses \$22 | Four Cheeses \$36 GF
- Single serve options*
- Basque Cheesecake, Citrus Salad, Passionfruit \$15 GF/V
- Chocolate Mousse, Blackberry Compote, Soil \$14 GF/V