

UUMM

Shared Feast Set Menu | \$69 per person

For Group Restaurant Reservations Only from 12 - 30 adults

SMALL

Inclusive

Mushroom Arancini, Basil Aioli

V

Charcuterie Board, Locally Cured Meats, House-made Pickles, Sourdough

GF

LARGE

Select ONE option from the below:

Roasted Pork Belly, Fermented Cabbage, Apple Puree

GF/DF

Charred Free Range Chicken, Salsa Verde

GF/DF

Sticky Lamb Shoulder, Wood Roasted Peppers, Gremolata

GF/DF

ON THE SIDE

Select TWO options from the below:

French Fries, Chipotle Aioli

DF

Rocket, Fennel And Parmesan Salad

GF/DF/V

Roast Cauliflower, Goats Curd, Pistachio Dukkha

GF

Wood Roasted Beetroot, Pinenut Cream, Balsamic

GF/DF/V

PIZZA

Select TWO options from the below:

Margherita, Tomato Base, Basil, Fior Di Latte

Prosciutto, Roast Garlic Base, Artichoke, Dried Tomato, Rocket

Sticky Beef Brisket, Tomato Base, Roast Capsicum, Basil

Salumi, Tomato Base, Green Olive, Guindilla, Mozzarella

Mushroom, Truffle Cream Base, Roast Leek, Crispy Sage

Tiger Prawn, Roast Garlic Base, Kipfler Potato, Nduja, Rosemary, Mozzarella

Zucchini, Roast Garlic Base, Sicilian Sausage, Ricotta, Pesto

DESSERT | *Additional \$12 per person*

Select ONE option from the below:

Basque Cheesecake, Citrus Salad, Passionfruit

GF/V

Chocolate Mousse, Blackberry Compote, Chocolate Soil

GF/V

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