



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 moments in time; the gaps between music notes, the moment between taking your first bite and tasting your favourite dish.

Actually: It's the playful juxtaposition of the Mount Macedon Winery (MMW) acronym.

STARTERS

Can't Decide?

Dine Without Decisions With Our 'Feed Me' & 'Feed Me More' Menus

Olives | \$11

V/GF

Warm Australian Mixed Mt Zero Olives

Wood Fired Bread | \$12

V

House Made & Cooked On Stone, Served With Olive Oil

Add Whipped Ricotta +\$3

Mushroom Arancini | 1pc \$6.5

V

Crumbed Risotto Balls On a Basil Aioli Base

Italian Meatballs | 3pc \$15

GF

Roasted Pork & Veal Meatballs, Napoli Sauce & Freshly Grated Parmesan

Garlic Prawns | \$21

GF

Marinated Prawns On a White Bean Puree With Peperonata & Chilli Oil

Burrata | \$26

GF/V

Italian Imported Burrata, Beetroot Puree, Shallots, Pine Nuts & Basil Oil

Add Wood fired Bread +\$12

Charcuterie | \$35

GFO

Locally Sourced Cappocola, Bresola, Prosciutto, Salami Cornichons & House

Made Wood Fired Bread, Pork Rilletes & Pickles

Add GF crackers \$3

10% Sunday & 15% Public Holiday Surcharge Will Be Applied

WOOD FIRED PIZZA

Margherita | \$20

V

Tomato Base, Fresh Basil & Fior Di Latte

Add Ham \$5

Prosciutto | \$27

Prosciutto, Roast Garlic Base, Provolone Cheese, Semi Dried Tomato & Rocket

Beef Brisket | \$28

Sticky Slow Cooked Beef Brisket, Tomato Base, Mozzarella, Roast Capsicum & Basil

Salumi | \$26

Tomato Base, Local Salumi, Green Olives, Guindilla Peppers & Mozzarella

Mushroom | \$26

V/VEO

Mushrooms, Roast Leek Base, Provolone Cheese, Crispy Sage & Truffle Oil

Tiger Prawn | \$30

Tiger Prawns, Tomato Base, Fior Di Latte, Grilled Zucchini, Nduja Sausage & Rosemary

Pumpkin | \$26

V/VEO

Pumpkin, Roast Garlic Base, Mozzarella, Ricotta, Pesto & Rocket

Vegan Cheese \$3 | Gluten Free Base \$5

ON THE SIDE

Classic French Fries | *With a Smoked Paprika Mayonnaise* \$12

GF/V

Rocket Salad | *With Fennel, Red Onion, Parmesan & Cherry Vinaigrette* \$13

GF/V

10% Sunday & 15% Public Holiday Surcharge Will Be Applied

DESSERT

Italian Doughnuts | 3pc \$15

V

Cinnamon Sugar & Chocolate Sauce

Add Ice Cream \$5

Sorbet | \$14

DF/GF/V/VE

Duo Of Locally Made Great Southern Gelato Sorbets

Local Farmhouse Cheese

GF/O/V

Crackers, Poached Figs, Quince & Muscatels

Two Cheeses \$26 / Four Cheeses \$38

Mistelle | \$14

V

Fortified Dessert Wine | Notes Of Toffee, Caramel & Fine Brandy Finish

Poured Over Ice Cream \$5

FEED ME \$45PP

Shared Style Menu For Groups Of 4 to 11 Adults

To Start

*Locally Sourced Cappocola, Bresola, Prosciutto, Salami, Cornichons & House Made
Wood Fired Bread, Pork Rillettes & Pickles*

Add GF crackers \$3

Mains

Selection Of Wood Fired Pizzas Perfectly Portioned To Suit Your Group Size

On the Side

Classic French Fries With Smoked Paprika Mayonnaise

&

Rocket, Fennel, Red Onion & Parmesan Salad Dressed With Cherry Vinaigrette

Dessert | Add \$5 per person

Italian Doughnuts, Cinnamon Sugar & Chocolate Sauce



Kids Feed Me | \$25pp

*Margherita Pizza + Ham,
Chips, Ice Cream & A Drink*

10% Sunday & 15% Public Holiday Surcharge Will Be Applied

FEED ME MORE \$65PP

Shared Style Menu For Groups 4+ Adults | Set For Groups Of 12+

To Start

*Locally Sourced Cappocola, Bresola, Prosciutto, Salami, With Cornichons, &
House Made Wood Fired Bread, Pork Rillettes, Pickles - Add GF crackers \$3
&*

Mushroom Arancini With Basil Aioli

Mains

*Selection Of Wood Fired Pizzas Perfectly Portioned To Suit Your Group Size
&*

Roasted Pork & Veal Meatballs, Napoli Sauce, Freshly Grated Parmesan

Sides

Classic French Fries With Smoked Paprika Mayonnaise

&

Rocket, Fennel, Red Onion & Parmesan Salad Dressed With Cherry Vinaigrette

Dessert

Italian Doughnuts, Cinnamon Sugar & Chocolate Sauce

10% Sunday & 15% Public Holiday Surcharge Will Be Applied

SPARKLING		120ml	Bottle	
Sparkling Brut	UUMM Riverina NV	13	58	
Crémant	Macedon Ranges 2020	15	65	
Blanc De Blanc	Mount Macedon Winery 2022	17	80	
WHITE		150ml	250ml	Bottle
Chardonnay	Macedon Ranges 2021 (Limited Release)	14	22	65
Chardonnay	Mount Macedon Winery 2022	18	28	80
Chardonnay	Mount Macedon Winery 2023	17	26	75
Pinot Gris	Central Victoria 2023	15	25	70
ROSÉ				
Rosé`	UUMM Riverina 2023	12	20	55
RED				
Pinot Noir	Macedon Ranges 2021 (Sulphur Free)	12	20	55
Pinot Noir	Mount Macedon Winery 2022	19	29	85
Pinot Noir	Mount Macedon Winery 2023	18	28	80
Sangiovese	Central Victoria 2021 (Limited Release)	17	26	75
Shiraz	Heathcote 2021	18	28	80
Shiraz	Central Victoria 2023	14	22	65
Cabernet Merlot	UUMM Riverina 2022	12	18	50
FORTIFIED		60ml		
Mistelle	Macedon Ranges NV	14		

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BEER

Mount Macedon Winery Session Ale	13
Mount Macedon Winery Draught	13
Cascade Premium Light	9

CIDER

Daylesford Session Cider	13
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SPIRITS

Standard Selection Of House Spirits	14
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PREMIUM SPIRITS

Mountain Gin	16
Mountain Vodka	16
Mountain Agave Tequila	16
Glenfiddich Single Malt	18

COCKTAILS

Tommy's Margarita	22
<i>Local Mountain Tequila, Agave Syrup, Lime Juice</i>	
French Martini	23
<i>Local Mountain Vodka, Chambord Liqueur, Pineapple Juice, Dehydrated Raspberry Garnish</i>	
Espresso Martini	24
<i>Local Mountain Vodka, Kahlua Liqueur, Simple Syrup, Espresso Coffee</i>	
UUMM Whiskey Sour	26
<i>Makers Mark Whiskey, Orange juice, Lemon Juice, Agave Syrup</i>	
Virgin Pine Lime	15
<i>Pineapple & Lime Juice, Tonic Water, Lime Garnish</i>	

SOFT DRINK

Coke / Coke No Sugar	5.5
Ginger Ale	5.5
Raspberry Lemonade / Lemonade	5.5
Lemon Lime & Bitters	7
Soda Water / Tonic Water	5.5
Hepburn Springs Sparkling Mineral Water 700ml	10

JUICE

Orange	5.5
Apple	5.5
Pineapple	5.5

TEA & COFFEE

Tea Served By The Pot	6
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Black / English Breakfast, Peppermint, Green, Lemongrass & Ginger

Hot Chocolate	5.5
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Barista Made Coffee	6
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<i>Double Shot</i>	+1
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<i>Almond, Soy, Oat Milk</i>	+1
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Thank you

Our passion is on your plates and in your glasses.

Thank you for sharing this meal
with us.

MMW/UUMM