



UUMM

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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

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

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

GFO/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



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

SPARKLING	<i>120ml</i>	<i>Bottle</i>
Sparkling Brut <i>UUMM Riverina NV</i>	13	58
Crémant <i>Macedon Ranges 2020</i>	15	65
Blanc De Blanc <i>Mount Macedon Winery 2022</i>	17	80

WHITE	<i>150ml</i>	<i>250ml</i>	<i>Bottle</i>
Chardonnay <i>Macedon Ranges 2021 (Limited Release)</i>	14	22	65
Chardonnay <i>Mount Macedon Winery 2022</i>	18	28	80
Chardonnay <i>Mount Macedon Winery 2023</i>	17	26	75
Pinot Gris <i>Central Victoria 2023</i>	15	25	70

ROSÉ			
Rosé <i>UUMM Riverina 2023</i>	12	20	55

RED			
Pinot Noir <i>Macedon Ranges 2021 (Sulphur Free)</i>	12	20	55
Pinot Noir <i>Mount Macedon Winery 2022</i>	19	29	85
Pinot Noir <i>Mount Macedon Winery 2023</i>	18	28	80
Sangiovese <i>Central Victoria 2021 (Limited Release)</i>	17	26	75
Shiraz <i>Heathcote 2021</i>	18	28	80
Shiraz <i>Central Victoria 2023</i>	14	22	65
Cabernet Merlot <i>UUMM Riverina 2022</i>	12	18	50

FORTIFIED	<i>60ml</i>
Mistelle <i>Macedon Ranges NV</i>	14

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

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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Double Shot +1

Almond, Soy, Oat Milk +1



Thank you

Our passion is on your plates and in your glasses.

Thank you for sharing this meal
with us.

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