



UUMM

MMUU

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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 or 'M, M Double U') acronym.

STARTERS

Can't Decide?

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

Olives | \$11

VE / 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 / DFO

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

Chargrilled Calamari | \$22

GF / DF

Chargrilled Calamari With Romesco, Spiced Chorizo & Preserved Lemon

Topped With Deep Fried Crispy Basil

Burrata | \$26

GF / V

Creamy Burrata, Honey Roasted Figs, Basil Pistou

Add House-Made Wood Fired Bread +\$12

Charcuterie Selection | Serves 2 for \$35

GFO / DF

Locally Sourced Prosciutto, Bresaola, Salami, Hand-cut Cacciatore, House

Pickles, Pork Rilette, Cannellini Dip, Crackers & Wood Fired Bread

Add GF Crackers \$3 | 1 Cheese \$10 | 2 Cheeses \$20

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

WOOD FIRED PIZZA

Margherita | \$20

V

Tomato Base, Fresh Basil, Mozzarella & Fior Di Latte

Add Ham \$5

Prosciutto | \$27

Prosciutto, Sun-Dried Tomato Base, Provolone Cheese & Rocket

Lamb Shoulder | \$28

Confit Garlic & Napoli Base, Slow-Braised Lamb Shoulder, Mozzarella, Tzatziki & Red

Onion Ringlets

Salumi | \$26

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

Mushroom | \$26

V / VEO

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

Tiger Prawn | \$30

Tiger Prawns, Tomato Base, Fior Di Latte, Calabrian Chilli & Dill

Pumpkin | \$27

V / VEO

Mozzarella, Miso & Maple-Roasted Pumpkin, Rocket, Feta & Candied Walnuts

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

ON THE SIDE

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

V

Rocket Salad | Fennel, Red Onion, Parmesan & Sherry Vinaigrette | \$13

GF / V

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

DESSERT

Venetian Doughnuts | 3pc \$15 V

Cinnamon Sugar & Butterscotch Sauce

Add Ice Cream \$5

Add Doughnut \$5 ea

Frangipane Tart | \$17 V

Caramelised Fig, Pistachio & Whipped Mascarpone Cream

Sorbet | \$14

Duo Of Locally Made Great Southern Gelato Sorbets

DF / GF / V / VE

Local Farmhouse Cheese

Crackers, Poached Figs, Quince & Muscatels

GFO / V

Two Cheeses \$27 | Four Cheeses \$39

MMW Mistelle | \$14

Fortified Dessert Wine With Notes Of Toffee, Caramel & A Brandy Finish

GF / V

Poured Over Ice Cream \$5

Affogato | \$12

Double Espresso Coffee Shot, Served With Ice Cream

Add 30ml Frangelico, Kahlua, Mistelle \$10

FEED ME \$45PP

Shared Style Menu For Groups Of 4 to 11 Adults

To Start

*Locally Sourced Prosciutto, Bresaola, Salami, Hand-cut Cacciatore, House Pickles,
Pork Rillettes, Cannellini Dip, Crackers & Wood Fired Bread*

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

Venetian Doughnuts, Cinnamon Sugar & Butterscotch Sauce



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 Prosciutto, Bresaola, Salami, Hand-cut Cacciatore, House Pickles, Pork Rilletto, Cannellini Dip, Crackers & Wood Fired Bread

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

Venetian Doughnuts, Cinnamon Sugar & Butterscotch Sauce

SPARKLING	<i>120ml</i>	<i>Bottle</i>	
Sparkling Brut <i>UUMM Riverina NV</i>	13	58	
Crémant <i>Macedon Ranges 2020</i>	14	65	
 WHITE	 <i>150ml</i>	 <i>250ml</i>	 <i>Bottle</i>
Chardonnay <i>Mount Macedon Winery 2022 (Vintage)</i>	18	28	80
<i>Green Apple & Cinnamon Aroma, White Nectarine, Crisp Acidity</i>			
Chardonnay <i>Mount Macedon Winery 2023</i>	16	26	75
<i>Yellow Nectarine & Shortbread Bouquet, Crisp Lingering Close</i>			
Chardonnay <i>Mount Macedon Winery 2024 (New Release)</i>	15	25	70
<i>Nashi Pear & Yellow Peach Characters, Soft Textural Finish</i>			
Pinot Gris <i>Central Victoria 2024</i>	14	22	65
Semillon Sauvignon Blanc <i>UUMM East Victoria 2023</i>	12	20	55
 ROSÉ			
Rose` <i>UUMM Riverina 2024</i>	12	20	55
 RED			
Pinot Noir <i>Mount Macedon Winery 2023</i>	20	30	85
<i>Strawberry & Rose Petal, Medium Fine Tannins, Pure Finish</i>			
Pinot Noir <i>Mount Macedon Winery 2024 (New Release)</i>	18	28	80
<i>Wild Blackberry, Dark Cherry & Plum, Integrated Tannins</i>			
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		

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BEER

Holgate Brewery Pale Ale	13
Holgate Draught	13
Holgate Brewery Mid-Strength Pacific Ale	13
Holgate Brewery Pilsner	16
Holgate Love All (Non-Alc)	10

CIDER

Daylesford Session Cider	14
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SPIRITS

Standard Selection Of House Spirits	14
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PREMIUM SPIRITS

Premium Selection Of Spirits	18
Glenfiddich Single Malt	20

DIGESTIVE

Averna Amaro	15
<i>Smooth Italian Digestif, Notes Of Orange & Caramel, Served Over Ice With Orange Garnish</i>	

COCKTAILS

Hugo Spritz 25

UUMM Sparkling Brut, St Germain Elderflower, Lime, Soda & Mint

Blood Orange Aperol Spritz 23

Aperol Aperitivo, UUMM Sparkling Brut, Hepburn Blood Orange Mineral Water & Dehydrated Orange

Tommy's Margarita 25

Casamigos Tequila, Agave Syrup, Lime Juice

French Martini 25

Premium Vodka, Chambord Liqueur, Pineapple Juice, Dehydrated Raspberry

Espresso Martini 24

Premium Vodka, Kahlúa Liqueur, Espresso Coffee

Amaretto Sour 25

Disaronno Amaretto, Lemon Juice, Sugar Syrup, Wonderfoam, Maraschino Cherry

Virgin Pine Lime (Non-alcoholic) 15

Pineapple & Lime Juice, Tonic Water, Lime Garnish

Italian Aperitivo Spritz (Non-alcoholic) 16

Extracts & Distillates of Bitter Orange, Rhubarb, Cinchona & Orange Blossom

SOFT DRINK

Coke / Coke No Sugar	5.5
Ginger Ale	5.5
Raspberry Lemonade / Lemonade	5.5
Lemon Lime & Bitters	7
Hepburn Springs Blood Orange Mineral Water 300ml	6.5
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
<i>Black / English Breakfast, Peppermint, Green, Lemongrass & Ginger</i>	
Hot Chocolate	5.5
Barista Made Coffee	6
<i>Double Shot</i>	+1
<i>Almond, Soy, Oat Milk</i>	+1

Thank you

Our passion is on your plates and in your glasses.

Thank you for sharing this meal with
us.

- *MMW Team*

Gift an MMW experience!

Simply scan the QR Code below to purchase
& treat your loved one to an indulgent journey of
refined flavours in food and wine, breathtaking
scenery, or even a relaxing stay.

