



UCCELLO | MELBOURNE CUP 2019

Banquet menu | \$295pp

On arrival

a glass of Moët & Chandon Grand Vintage Rosé

aperitivo

sterling caviar, potato crisp, chives
sydney rock oyster, cippolini dressing

antipasti to share

tuna crudo, lemon oil, olives, fried capers
prosciutto di parma, mozzarella, rocket
yamba prawns, chilli, lemon, parsley
grilled asparagus, buffalo ricotta, pangrattato

primi (choice)

potato gnocchi, pomodoro, stracciatella, basil
tagliolini, spanner crab, zucchini, wood fired chilli
casarecce, spring lamb ragu, pecorino romano

secondi (choice)

john dory, zucchini flowers, kipfler potato, olives
near river farm suckling porchetta, nectarine, aged balsamic
bistecca wagyu sirloin, salsa verde, rocket, cravero parmesan

sides

mixed leaf & herb salad
arrosto rosemary potatoes

dolci (choice)

tiramisu, lady fingers, mascarpone, manjari chocolate
buffalo milk panna cotta, strawberries, basil
italian cheese, grapes, crisp bread

Menu items may change due to seasonal availability
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.