



UCCELLO | MELBOURNE CUP 2020

On arrival

Crostini, hand picked spanner crab, sterling caviar

Shared antipasti to start

Affettato misto, cippolini, gnoccho fritto

Yellowfin tuna crudo, radish, crostoli

Burraduc buffalo mozzarella, anchovies, Violetta artichokes

Primi to share

Pappardelle, Ashrose beef shin ragu, ricotta salata

Ricotta ravioli, roasted cherry tomatoes, basil

Gnocchi, Yamba prawns, leeks, head butter

Choice of secondi

Chargrilled Ulladulla swordfish, peperonata catanese

Bannockburn chicken sotto mattone, spring onions, marsala

Robbins Island wagyu sirloin, asparagus, gorgonzola fonduta

Roasted potatoes, dry-aged beef fat, Meyer lemon, rosemary

Cos heart, fennel, mustard dressing

Choice of dolci

Vanilla panna cotta, baked rhubarb

Tiramisu

Chocolate tart, raspberries, crème fraiche

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.