



UCCELLO | MELBOURNE CUP 2018

Four-course set menu

Lobster, salmon roe, chicken crisp

Choice of starter

Yellowfin tuna crudo, erbe aromatiche, chickpea

Buffalo ricotta, peas, broad beans, sweet cipollini

Yamba prawns, tomato, chilli, garlic bagna cauda

Choice of entrée

Paccheri, pork ragu, pecorino

Tagliolini, spanner crab, zucchini, wood-fired chilli

Mezzaluna, ricotta, pumpkin, sage burnt butter

Choice of main

Line caught market fish, smoked eggplant puree, chervil oil

Near River suckling pig, pear, 30 yr aged balsamic

O'Connor Black Angus sirloin, portobello mushrooms, red wine braised wild onions

Choice of dessert

Tiramisu

Wild strawberries, vanilla cream, orange biscuit

Italian cheese selection with condiments

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.