

Please select: 4 *Primi* | 4 *Secondi* | 4 *Dolci*

I PRIMI

Seared scallops, watercress, pickled turnips, candied ginger, beetroot puree

Antipasto – assorted cured meats, crostini, cornichons

Salad of beetroot, cauliflower pannacotta, sorrel leaves, tarragon vinaigrette

Crispy grilled quail wrapped in pancetta, sage, pear tortino, vincotto

Caprese salad, buffalo mozzarella, heirloom tomatoes, basil, black olive crumbs

Calamari fritti in rice flour, salsa verde, lemon, garlic aioli

Beef carpaccio, honey roasted carrots, truffled pecorino, lemon caper dressing

Orange, rosemary, smoked ocean trout, eggplant, avocado, radish salad

Potato gnocchi, duck ragu, raisins, toasted pinenuts

I SECONDI

Pappardelle, beef and pork ragu, red wine, tomato

Cannelloni, roasted summer pumpkin, goats cheese, broccolini

Risotto of prawn, preserved lemon, basil

Spaghettoni, Moreton Bay Bugs, garlic, chilli, white wine, zucchini flowers

CECCONI'S

FLINDERS LANE

Seared John Dory fillet, sautéed shitake mushrooms, asparagus, chives

Prosciutto wrapped corn fed chicken breast, foie gras, corn puree

Pork cutlet, braised belly, king brown mushroom, pear puree, truffle jus

Veal cotoletta, green apple, savoy cabbage salad

Twice cooked duck, sweet potato puree, mache leaves, cherry grappa pickle

Eye fillet, potato remoulade, wilted spinach, red wine jus

DOLCI

Warm soft-centered chocolate pudding, fior di latte gelato

Tiramisu - sponge soaked in kahlua, strega, coffee, mascarpone cheese

Chocolate cherry ganache, pistachio oats, aero bar, cherry sorbet

Blueberry mousse, pie crumbs, compressed pineapple, frozen lemon yogurt

Selection of house made sorbetto and gelato

Affogato - vanilla bean ice cream, espresso and your choice of liqueur:

Galliano Kahlua Frangelico Tia Maria Amaretto

Formaggio - Cheese - with pear, dried fruits, quince paste, crackers