

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

I PRIMI

Seared scallops, black sesame seed, cucumber, avocado, pickled shiso, ginger

Antipasto – assorted cured meats, crostini, cornichons

Baby carrot and spinach terrine, Otway Shitake mushroom

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, goats cheese curd, rocket leaves, poached wild figs

Seared tuna, oven dried tomatoes, eggplant puree, black olives

Roasted beetroot gnocchi, baby beets, leek, goats cheese

Open raviolo, wild mushroom and rabbit ragu, sage butter

I SECONDI

Pappardelle, beef and pork ragu, red wine, tomato

Risotto of prawn, preserved lemon, basil

Linguine, Moreton Bay Bugs, zucchini, garlic, chilli, white wine

CECCONI'S

FLINDERS LANE

Wild barramundi fillet, fennel puree, poached bug tail, carrot and fennel salad

Slow cooked rabbit saddle, baby beetroot, gnocchi Romana, peppercorn sauce

Western Plains Pork scotch fillet, chestnut puree, mushroom ragu

Veal cotoletta, green apple, savoy cabbage salad

Corn fed duck two ways, potato and pumpkin terrine, rhubarb chutney

Eye fillet, charred leek, peppers, parmesan crumble, red wine jus

DOLCI

Warm soft-centered chocolate pudding, fior di latte gelato

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

White chocolate parfait, cassis ganache, passion fruit

Apple and walnut torta, crème fraiche, brulee bananas, cinnamon gelato

Crispy meringue, orange Chantilly, citrus segments, mandarin sorbet

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 – Selection of cheese with pear, house-made jam, crackers