

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

I PRIMI

Seared scallops, zucchini batons, morel mushroom, scallop roe jus

Antipasto – bresaola, salami, duck ham, truffled chicken, white bean puree

Roasted red pepper involtini – black rice, roast potato, salted almond

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

Crispy zucchini flowers, pecorino, zucchini puree

Beef carpaccio, marinated artichokes, gorgonzola dressing, parsley sprouts

Asparagus, poached egg, frisee, hazelnut dressing, shaved parmesan

Ravioli, goats cheese, ricotta, fresh pea puree, crispy pancetta

I SECONDI

Potato gnocchi, baby carrots, carrot emulsion, tarragon

Pappardelle, beef and pork ragu, red wine, tomato

Risotto of prawn, preserved lemon, basil

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

CECCONI'S

FLINDERS LANE

John Dory fillets, lemon emulsion, wilted silverbeet

Woodfire cooked lamb, peas, broad bean, lentil, chickpea, herb emulsion

Slow roasted suckling pig, broccolini, grapefruit marmalade, porcini oil

Veal cotoletta, green apple, savoy cabbage salad

Corn fed duck two ways, cumquat, carrot puree, brown butter vinaigrette

Eye fillet, braised witlof, woodfired potato puree, red wine jus

DOLCI

Warm soft-centered chocolate pudding, fior di latte gelato

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

Coconut mousse, passionfruit jelly, chocolate sponge

Strawberry semifreddo, pistachio, shortbread, rhubarb compote

Bignè, cocoa custard, dark crumb, fresh mango

Rum Baba, cream diplomat, fresh citrus, orange 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 – Cheese, pear, house-made jam, crackers