

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 beetroot salad, marinated leek, burrata

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

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

I SECONDI

Potato gnocchi, heirloom tomato, basil, toasted bread crumble

Pappardelle, beef and pork ragu, red wine, tomato

Risotto 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, warm salad sweet corn, tomato, burrata, basil

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

Veal cotoletta, green apple, savoy cabbage salad

Crispy slow roasted duck, cumquat, carrot puree, brown butter vinaigrette

Eye fillet, woodfired potato puree, flat green beans, onion relish, balsamic

DOLCI

Warm soft-centered chocolate pudding, fior di latte gelato

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

White chocolate parfait, blueberry meringue, fresh mango

Strawberry, passion fruit, cream diplomat, madeleine trifle

Charred pineapple, pina colada sorbet, coconut granita

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