

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

I PRIMI

Seared scallops, Jerusalem artichoke puree, leek, truffle honey dressing

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

Zucchini involtini – filled with porcini and buffalo ricotta, roasted pumpkin

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

Herb crusted beef carpaccio, tomato, green olive, quail egg, parmesan crisp

Cured Kingfish, coriander seed, mustard, pomegranate, pickled carrots

Roasted beetroot gnocchi, baby beets, leek, goats cheese

Braised beef tortellini, celeriac puree, shimeji mushroom, kale salad

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

John Dory fillets, pumpkin puree, black salsify, white breakfast radishes

Shiraz braised ox cheek, crispy polenta, wild pine nuts, chicory

Slow roasted suckling pig, porcini puree, quince cheek, mirto jus

Veal cotoletta, green apple, savoy cabbage salad

Corn fed duck two ways, roasted parsnip, purple carrot & ginger relish, duck jus

Eye fillet, charred brussel sprouts, potato chips, hollandaise sauce

DOLCI

Warm soft-centered chocolate pudding, fior di latte gelato

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

Gianduja pannacotta, hazelnut sponge, bitter orange

Zabaione, olive oil torta, cream patisserie, candied almonds

Hot chocolate, blondie, toasted marshmallow, cocoa nib gelato

Bomboloni, caramelised pineapple, dulce de leche, coconut 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