

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

I PRIMI

Seared scallops, parsnip puree, pickled turnips, onion tuile

San Daniele prosciutto 24-month, grissini, buffalo mozzarella

Roasted baby cauliflowers, cauliflower puree, pine nuts and raisin sauce

Cured kingfish, roasted baby beetroots, spring onion, orange puree

Caprese salad, heirloom tomatoes, burrata, basil, black olive crumbs

Crispy grilled quail wrapped in pancetta, sage, figs, radicchio, vincotto

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

Herb crusted beef carpaccio, parmesan cream, balsamic glaze, spinach, shallots

Slow roasted pork belly, celeriac puree, warm radicchio, apple sauce

I SECONDI

Agnolotti of veal, pork, rabbit, Warrigal greens and sage puree *(primi or secondi)*

Potato gnocchi, duck ragu, fresh tomato, wild mushrooms *(primi or secondi)*

House-made tagliatelle, porcini mushroom ragu, white wine, sage *(primi or secondi)*

Pappardelle, beef and pork ragu, red wine, tomato *(primi or secondi)*

Risotto prawn, preserved lemon, basil *(primi or secondi)*

CECCONI'S

FLINDERS LANE

Fish of the day, grilled pumpkin, sauteed kale, Jerusalem artichoke chips

Roasted lamb loin, chestnuts, rosemary, mushrooms, pickled flat beans, jus

Veal cotoletta, green apple, savoy cabbage salad

Crispy slow roasted duck, quince puree, sweet potato, mustard leaf, jus

Eye fillet, roasted portobello mushroom, creamy mashed potato, red wine jus

DOLCI

Warm soft-centered chocolate pudding, fior di latte gelato

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

Chestnut panna cotta, milk chocolate crumbs, ganache, pears

Zabaglione, honey cake, creme patissiere, almonds

Marsala apples, oat crumble, salted caramel, creme fraiche gelato

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