

Monday 12 February 2024



# CECCONI'S

## Major Sponsors

Beef tartare, Europantry shaved truffle, egg yolk

Blinis, cured Petuna Ocean Trout, salmon roe,  
crème fraiche

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Humpty Doo Barramundi, watercress, sorrel,  
oyster mushroom, Europantry aged white balsamic

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Risotto Carnaroli, braised oxtail, leeks

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Roasted Parwan Prime Lamb rack, red capsicum,  
silverbeet, anchovy pangrattato, black olives

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Lemon tart, passion fruit, merengue, finger limes

### Beverages

Balgownie Estate NV Premium Cuvee  
Sparkling Brut

Balgownie Estate Yarra Valley Estate  
Chardonnay 2021

Balgownie Estate Cabernet Sauvignon 2018  
'Southside Cocktail' with Mountain Goat Hopped

Gin & StrangeLove No. 8 Tonic  
Mountain Goat Very Enjoyable Beer  
Schweppes Lemonade / Pepsi Max  
Voss Still & Sparkling Water

This menu has been created by  
Head Chef Maurizio De Marzi



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