

Monday 8 February 2021

CECCONI'S
FLINDERS LANE



Campari cured salmon, citrus dressing, citrus segments, water cress

Vitello tonnato, rocket, fried capers

Smoked carnaroli, buffalo milk butter, aged Grana Padano, beer vinegar, shaved black European truffle

Grain fed Riverine Porterhouse, charred cos, sunflower seed puree, horseradish jus

Lemon semifreddo, burnt meringue, summer berries

Beverages

Raspy Roku cocktail

Pommery Brut Apanage NV

2019 Tokar Estate Yarra Valley Chardonnay

2019 Tokar Estate Yarra Valley 'Coldstream Vineyard' Pinot Noir

2019 Tokar Estate Yarra Valley Special Release 'Amphora' Tempranillo

Basilico Cocktail with Russian Standard Vodka

Mountain Goat Hazy Pale Ale

Mountain Goat Billy the Mid

Mt Franklin Lightly Sparkling

Cascade Crushed Raspberry

Coke No Sugar

**This menu has been created by
Restaurateur Olimpia Bortolotto and
Head Chef Sebastiano Pezzoli**

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