

CECCONI'S
FLINDERS LANE

Monday 7th of May 2018



Aperitivi

Savoury cone, tartare of tomato, goats cheese, black olive dust

Primi

House cured ocean trout, chive pancake, white radish, soft herbs

Secondi

Agnolotti of slow cooked lamb shoulder, spinach puree, red wine jus

Principali

Slow roasted Riverine porterhouse, roasted eggplant, warrigal greens, fermented cherry tomatoes, thyme infused jus

Dolci

Banana mousse, caramel chocolate, hazelnut dacquoise

Bevande

Pommery Brut Rose NV

2016 Tokar Estate Chardonnay

2016 Tokar Estate Pinot Noir

2015 Tokar Estate Cabernet Sauvignon

Peroni

Mt Franklin lightly Sparkling

Cascade Lemon Lime and Bitters

Coke no sugar

Appletiser

Mt Franklin Lightly Sparkling Water

Lavazza Coffee



SPECIALIST BUTCHERS
SINCE 1981



**This menu has been created by
Owner Olimpia Bortolotto & Head Chef Maurice Esposito**



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