



CECCONI'S

STUZZICHINI

Freshly shucked oysters, shallot mignonette, lemon	7.5
Mushroom & fontina arancini, truffle mayonnaise	7.5
Pumpkin croquette, black garlic mayonnaise	7
Chargrilled octopus skewer, spicy nduja sauce, lime & chilli dressing	16
House marinated kalamata, green Sicilian & bella di cerignola olives	15
Brioche bun, crayfish, bugs, iceberg, crustacean mayo	25
Cantabrian anchovies 50gm, Italian butter, chives, toasted sourdough	29
Chicken liver pâté, toasted sourdough, pickled vegetables	12

I PRIMI

Zucchini flower, vannella mozzarella & ricotta, zucchini carpaccio, pine nuts, pickled shallots, saffron dressing	33
Calamari fritti, zucchini, rocket mayonnaise	36
Kingfish tartare, cucumber consomme, orange gel, squid ink tuille	36
Vitello tonnato, tuna mayonnaise, white anchovies, grissini	32
Quail saltimbocca, pancetta, gnocchi alla romana	38
18-month aged galloni prosciutto, vin cotto, grissini	32
Steak tartare, egg yolk dressing, soy mayonnaise, house made chips	36

PASTA

Fusilli alla nerano, zucchini, smoked mozzarella fondue	34 / 42
Saffron tagliolini, local crayfish, spring onion, baby roma tomatoes	52 / 65
Bucatini cacio e pepe, parmigiano, pecorino, butter, pepper	34 / 42
Agnolotti del plin, veal, 36-month aged parmigiano, veal jus	38 / 46
Spaghetti, prawns, scallops, clams, mussels, garlic, chilli, herbs	42 / 58
Risotto of the Day	MP

Gluten free bread and pasta are available on request

I SECONDI

Fish of the day	MP
Moreton Bay Bugs, herb butter, pangrattato, pizzaiola sauce	MP
Veal cotoletta, green apple, savoy cabbage, mint salad	62
Beef short rib, broccoli, bone marrow, pangrattato, garlic chips	60
Lamb cutlets, lamb croquette, spring vegetables, lamb reduction	60
Free range duck breast, carrot & ginger puree, puffed quinoa, radicchio	60

BISTECCA

Southern ranges, dry aged scotch fillet 300g+ <i>Grass fed, Gippsland Region VIC, MB4+</i>	95
Yardstick eye fillet 300g+ <i>80–120 days grain fed, Riverina Region NSW MB2+</i>	80
Mayura station, full blood wagyu hanger steak 220g+ <i>400 days grain fed, 210 days chocolate fed, Limestone Coast, SA, MB7/9</i> <i>Served with seasonal vegetables & your choice of red wine jus or peppercorn sauce</i>	75

CONTORNI E INSALATA

Mix leaf salad, radish, house dressing	17
Chips	17
Baby carrot, goat curd, honey mustard dressing, cashew nuts	18
Caprese Salad, heirloom tomato, buffalo mozzarella, fried sourdough	32
Mashed potato	17
Sauteed Spinach, taleggio fondue	18

DOLCI

Amaretto semifreddo, frangelico zabaglione, peach	24
Tiramisu, savoiardo biscuit, mascarpone cream, coffee, liqueur	24
White chocolate sphere, passionfruit, raspberry, pistachio praline	28
Chocolate Fondant, warm soft centered pudding, feuilletine crunch, fior di latte gelato	26
Affogato: Vanilla bean gelato, Espresso, House made biscotti, and your choice of liqueur: <i>Galliano, Kahlua, Frangelico, Amaretto</i>	23
Selection of house made sorbetto & gelato (choice of 3)	22
Sorbetto: <i>Lemon, Mango, Raspberry</i>	
Gelato: <i>Stracciatella, Chocolate, Pistachio</i>	
Selection of artisan cheese, apricot and walnut bread, accompaniments	
1 cheese 35g	14
2 cheese 70g	28
3 cheese 105g	42
Tommy's Sgroppino	25
Espresso Martini	26
Amaretto Sour	26
Moscato D'asti	18
De Bortoli Noble One	18

We take every precaution to accommodate dietaries, however we cannot guarantee that any products served will be free of allergens.

A merchant surcharge applies to all card payments | Public Holidays incur a 15% surcharge