Cecilia Restaurant Menu

Breakfast			
	Cecilia House Frittata	Ham, Spinach, Mushrooms, and Eggs	\$21
	Avocado on Toast (V)	Smashed Avocado, Cherry Tomatoes, Feta & Cecilia Seeds Mix	\$16
	Salmon Bruschetta	House-Cured Salmon, Sour Cream, Radish and Herbs	\$16
	Bacon & Egg Roll	House-Made Tomato Relish & Baby Spinach	\$12
	Savoury Croissant	Ham & Provolone or Prosciutto, Roasted Cherry Tomatoes, Basil, Dijon Mayo	\$12 / \$16
	Eggs Your Way (V)	Poached, Scrambled, Fried or Boiled Eggs on Sourdough	\$12
	Granola Bowl (Vegan)	Granola, Berry Compote, Coconut Yoghurt	\$16
	Pancake (V)	Berry Compote, Coconut Yoghurt, Fresh Fruit & Maple Syrup	\$18
Entrée			
	Marinated Olives	House-marinated olives	\$6
	House Baked Focaccia	Warm focaccia with olive oil	\$11
	Anchovy Toast (2pcs)	With Miso Bagna Cauda & Pickled Cucumber	\$16
	Mushroom Arancini (2pcs)	Served with Truffle Mayo	\$16
	Salmon Gravlax	Beetroot, Radish, Sour Cream & Dill	\$24
	Beef Carpaccio	House Pickled Mushroom, Tabasco Mayo, Parmigiano, Rocket & Nori Dust	\$23
	Spiced Burrata	Roasted Pumpkin, Spanish Pickled Onion & Cecilia Seeds Mix	\$21
Main Courses			
	Polpette Della Casa	House-made meatballs in Tomato Sauce with Sourdough	\$29
	Braised Lamb Shoulder Paccheri	Braised Lamb Shoulder, Black Cabbage & Ricotta Salata	\$32
	Salmon & Saffron Spaghettoni	Salmon Belly, Saffron Cream & Focaccia Crumb	\$33
	Truffle Cacio e Pepe Fusilli	Pecorino & Truffle Sauce with Toasted Black Pepper	\$29
	Pasta Alla Vodka	Maccheroncini, Vodka, Creamy Pink Sauce & Stracciatella	\$26
	Porcini Mushroom Risotto	Porcini Mushroom, Parmigiano & Parsley	\$31
	Filetto di Pesce (MP)	Pan-roasted Fish of the Day with Fennel, Tomato, Lemon & Black Olives	MP
	Chicken Scaloppine	Buttery White Wine Sauce, Crispy Capers & Parsley	\$31
	Superfood Salad	Seasonal Grain, Broccolini, Roasted Pumpkin, Baby Spinach & Feta	\$24
Sides			
	Fries	With Rosemary & Truffle Pecorino	\$12
	Rocket Salad	Parmesan, Walnuts & Aged Balsamic	\$13
	Charred Broccolini	Almond & Lemon Dressing	\$13
	Eggplant	Crumbled Feta, Garlic & Parsley, Chilli	\$12
Desserts			
	Tiramisu	Classic Italian layered dessert	MP
	Pistachio Cake	Moist pistachio sponge cake	\$15

Vanilla Ice Cream with a Shot of Espresso

Affogato

\$13