

BREAKFAST

Cecilia Croissant \$ 16.00

Prosciutto, Provolone, Cherry Tomato, Dijon Mustard & Basil

Bacon & Egg Roll \$ 14.00

Homemade Tomato Relish & Baby Spinach

Eggs your Way(V) \$ 14.00

Poached, Scrambled or Fried Eggs on Sourdough

Add sides: Roasted Tomato, Mushrooms, Avocado +\$5 each
Bacon, Prosciutto, Smoked Salmon +\$6 each

Granola Bowl(V) \$ 16.00

Yoghurt with Homemade Toasted Muesli, Fresh Fruit Salad with a Dash of Honey

Avocado on Toast(V) \$ 16.00

Smashed Avo, Bulgarian Feta & Cecilia Seeds Mix

Add Poached Egg +\$4 | Prosciutto +\$6
GF Bread +\$3

Salmon Bruschetta \$ 16.00

Smoked Salmon, Sour Cream, Radish & Chives
GF Bread +\$3

Cecilia Frittata \$ 21.00

Egg, Ham, Spinach, Mushroom, Tomato & Cheese

Cecilia Pancakes(V) \$ 18.00

Greek Yoghurt, Fresh Fruit & Maple Syrup

ENTRÉE

Marinated Olives (V,GF,DF)	\$ 6.00
House Baked Focaccia (V)	\$ 11.00
Zucchini & Provolone Arancini (2) (V)	\$ 16.00
Served with Silky Homemade Aioli	
Chilli & Garlic Prawns (3) (V,GF,DFO)	\$ 21.00
Sautéed Prawns Tossed in Fragrant Blend of Garlic, Chilli and Olive Oil	
Cecilia's Burrata (V,GF0)	\$ 21.00
Served with Confit Tomato, Olive Crumbs and Focaccia Croutons	
Vitello Tonnato (GF,DF)	\$ 23.00
Tender Slices of Slow-Cooked Veal, Topped with a Creamy Tuna, Capers & Anchovy Sauce	
Zucchini Flower Cacio e Pepe(2)(V)	\$ 16.00
Filled With Pecorino Cheese & Black Pepper, Drizzled with Honey	

MAIN COURSE

Polpo & Ceci (GF,DF)	\$ 35.00
Chargrilled Octopus Served On A Smooth Chickpea Cream, Finished With Crunchy Black Olive Crumble	
Filetto Di Pesce (GF,DF)	MP
Pan-Roasted Fish Of The Day With Seasonal Accompaniments	
Cotoletta di Agnello	\$ 32.00
Crispy Crumbed Lamb Cutlets, Served With A Fresh Mixed Leaf Salad & Lightly Marinated Zucchini	
Chicken Scalloppine	\$ 31.00
Buttery White Wine Sauce, Crispy Capers & Parsley	
Superfood Salad (V,GF,DFO)	\$ 24.00
Quinoa, Broccolini, Roasted Tomato, Mushrooms, Baby Spinach & Feta	
Add: Chicken +\$6 Prawn +\$8	

DESSERT

Tiramisu	Classic Italian Layered Dessert	\$15.00
Sbrisolona	Traditional Crumbly Almond Cake Served With Velvety Zabaione Cream	\$15.00
Pannacotta	Silky Italian Cream & Dark Cherry, Served with Shaved Chocolate (Dark/Milk or White)	\$15.00
Affogato	Vanilla Bean Icecream & Espresso	\$13.00

FRESH PASTA

Chicken Ragú and Porcini Mushroom Paccheri (GF0,DF0)	\$ 29.00
Slow Cooked Chicken Ragú with Porcini Mushrooms & Parmesan	
Pistachio Pesto & Prawn Spaghetti (GF0,DF0)	\$ 33.00
Marinated Prawns Tossed in Pistachio Pesto & Pistachio Crumbs	
Maccheroncini al Pesce Spada (GF0,DF0)	\$ 30.00
Tossed In A Vibrant Mediterranean Sauce With Swordfish, Eggplant, Cherry Tomatoes & Fresh Mint	
Milanese Risotto (V,GF,DFO)	\$ 28.00
Creamy Saffron-Infused Risotto, With Fresh Stracciatella & Sweet Confit Cherry Tomatoes	
Spaghetti alle Polpette (GF0)	\$ 29.00
House-made Beef & Pork Meatballs In A Rich Tomato Sugo, Tossed Through Spaghetti With Parmigiano	

SIDES

Paprika Fries (V,DF)	\$ 12.00
Crispy Golden Fries Tossed With Smoked Paprika	
Leafy Salad (V,GF,DFO)	\$ 13.00
Parmesan, Walnuts & Aged Balsamic	
Marinated Zucchini (V,GF,DF)	\$13.00
Thinly Sliced Zucchini, Marinated With Olive Oil, Herbs & A Hint Of Garlic	
Roasted Potatoes(V,GF,DFO)	\$13.00
With Olive Oil & Fragrant Herbs	