

Lunch
20th May 2013
at

Cecconi's Flinders Lane Restaurant - Bistro - Bar

Cured Kingfish, Scallops, blood orange,
fennel and black olive
~~~~~

Vitello Tonnato :  
White Rocks Veal with tuna mayonnaise  
~~~~~

Clover Valley Sirloin
with beef cheek crocchetta, pine mushrooms,
parsley and horseradish gremolata
~~~~~

Dark chocolate mousse,  
cocoa crumble, lamingtons,  
raspberry, coconut sorbet  
~

### **BEVERAGES**

Diamond Label Pinot Noir Chardonnay NV  
Nursery Project Fiano 2012 (New Vintage Release)  
Nursery Project Graciano Mataro Grenache 2011

Asahi Super Dry  
Cricketers Arms Lager  
Coke & Coke Zero  
Mount Franklin Lightly Sparkling & Still

This menu has been created by  
**Dan Kranjic**  
in conjunction with Shared Tables

  
**ROSEMOUNT**  
ESTATE



**Asahi**



**Coca-Cola**



**SHARED**TABLES

Brought to you by:

**RARE MEDIUM**

THE CHEF'S JOURNAL OF AUSTRALIAN BEEF, LAMB & GOAT

### **Major Sponsors**



**holmesglen**



**TREASURY  
WINE ESTATES**



**Asahi**



Sponsored products for today's lunch

