Feed Me Menu

$85pp

ENTRÉES

FLATBREAD, capsicum hummus, tzatziki, pesto, crispy seeds, herb oil GFO VGO

BURRATA, heirloom tomato, basil, aged balsamic, tomato oil V

TRUFFLE PORCINI MUSHROOM ARANCINI, truffle aioli, grana V

SMOKED SALMON ON CROUTE, whipped goat's cheese, dill, pickled cucumber, capers, radish, lemon, caviar I

MAINS

12HR COOKED RED WINE BRAISED LAMB SHANK, mash, charred broccolini GF

BARRAMUNDI, tartare, lemon, battered or grilled, Conti house salad & fries DF GF A

SPINACH RICOTTA AGNOLOTTI V + $5PP

STRIPLOIN SOUTHERN GRAIN MB2+ 300G + $15PP

SIDES

BISTRO FRIES, aioli VG

HOUSE SALAD

DESSERT

PANNA COTTA, white chocolate, strawberry compote, strawberries, basil syrup

CeeCee's
DINING ROOM