

Zafferano

Set Menu One: \$88 per person

Entrée

Rottnest Calamari,

Dusted and shallow fried Rottnest calamari tossed in a salad of caramelized fennel, chickpeas, green olive, basil, roquette and a Dijon vinaigrette.

Or

Smoked Tasmanian King Salmon,

served with orange beetroot relish, parmesan toasted rye wafers, micro herbs and citrus glaze.

Or

Beetroot & Basil Risotto,

Caramelized baby beetroot, almonds and basil bound in an aged parmesan risotto, with fresh lemon and extra virgin olive oil.

Main

Pink Snapper,

simply grilled, served with spice carrot puree and citrus burre blanc.

Or

Mount Barker Free Range Chicken Breast,

Prosciutto wrapped, oven roasted, served truffle roasted potato, slow roasted cherry tomato, macadamia & cabernet jus.

Or

Prime Fillet of Beef,

(250gms) Char grilled and served on crisp garlic and rosemary potato rosti with Cabernet Jus.

Pear & Pecan Salad New Season Pear, toasted Pecan's Rocket and parmesan dressed with an Extra Virgin Olive Oil and Red Wine and Maple Glaze.

Desserts

Lemon Myrtle Pannacotta

Silky smooth lemon myrtle Pannacotta served with candied lemon, mango coulis and toasted coconut.

Or

Traditional Vanilla Bean Bruleé

Traditional Bourbon Vanilla Bean Crème Bruleé, served with Lavender shortbread and double cream.

Or

Chocolate Tiramisu

Coffee flavoured sponge fingers with chocolate mascarpone, rum soaked chocolate shortbread and couverture shards.

Tea & Coffee served with desserts