

Zafferano

Promotional Wedding Menu

Entrée

Rottnest Calamari,

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

Or

Smoked Tasmanian King Salmon,

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

Or

Berkshire Prosciutto,

24 month cured, shaved and served with Pedro Ximenez vinaigrette, caper berries, roquette, pickled shallots and parmesan wafers.

Main

Pink Snapper,

Simply grilled, served with a Champagne & Mango Burre Blanc.

Or

Mount Barker Free Range Chicken Breast,

Prosciutto wrapped, oven roasted, served spiced carrot puree with a Shiraz Glaze.

Or

Prime Fillet of Beef,

Char grilled and served on a 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

After Dinner Mint Tart

Layers of minted white and dark couverture ganache served with Belgian chocolate sauce and double cream.

Or

Chocolate Tiramisu

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