

# Zafferano

*Set Menu One : \$88 per person*

## Entrée

### **Sea Salt Calamari,**

*Shallow fried Rottneest calamari dusted in Semolina & sea salt, tossed in a shaved marinated fennel & roquette salad with black olives, toasted almonds and a lime and olive oil dressing.*

*Or*

### **Smoked Tasmanian King Salmon,**

*served with toasted polenta bread, roquette and Macadamia pesto, crème fraise, fresh lemon and extra virgin olive oil.*

*Or*

### **Mushroom Risotto,**

*Slow roasted field mushrooms, porcini and ceps bound in an aged parmesan risotto, garnished with mascarpone and extra virgin olive oil.*

## Main

### **Pink Snapper,**

*Simply grilled and served with mango chutney, fresh lemon & extra virgin olive oil.*

*Or*

### **Mount Barker Free Range Baby Chicken,**

*Portuguese marinated, char grilled and served with oregano and sweet corn salsa & cabernet jus.*

*Or*

### **Prime Fillet of Beef,**

*Char grilled and served on white bean and almond puree with green tomato pickle and pinot jus.*

*To Share: 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

### **Honeycomb Bruleé**

*Traditional Vanilla Crème Bruleé infused with flavours of honeycomb served with house made honeycomb and Sweet Micro Herb garnish.*

*or*

### **Vanilla Bean Pannacotta**

*Silky smooth bourbon vanilla bean Pannacotta served with lemon scented berry compote and raspberry coulis.*

*or*

### **Zafferano Style Tiramisu**

*Coffee & Kalua Drenched Savoirdi, Whipped Mascarpone, Rum Soaked Brownie, Chocolate Shavings and Cocoa.*

*Brewed Tea & Percolated Coffee served with desserts*