

Zafferano's New Year's Eve Dinner

\$135 Per Person

Entree

Pork Shoulder Confit, Panko crumbed, baked golden confit pork shoulder, fennel and caraway served with spiced apple relish and cabernet jus

Carpaccio of Cured aged 'Black Angus' beef fillet served with mustard mayonnaise, baby capers, micro herbs, rocket and shaved aged parmesan.

Huon Smoked Tasmanian King Salmon, served chilled, with toasted polenta bread, roquette and Macadamia pesto, crème fraise, fresh lemon and extra virgin olive oil.

Sea Salt and Pepper Calamari, Shallow fried Rottnest calamari dusted in semolina & sea salt, served with roquette, roasted red peppers, pepitas, basil and orange balsamic dressing.

Scallop Risotto, Grilled Shark Scallops served on a bed of lemon thyme & activated charcoal risotto Nero, finished with aged parmesan and micro herbs.

Main

Pink Snapper, grilled & served with parmesan crumbed asparagus & chive beurre blanc.

Barramundi, grilled crispy skin, served with parsnip puree, spiced peach relish, fresh lemon and extra virgin olive oil.

Double Roasted Muscovy Duck, served with dark cherries, rosemary and rich port jus.

Amelia Park Lamb Herb crusted, oven roasted and served pink with Rosemary roasted potato, minted garden peas and pinot jus.

Prime Fillet of Beef, (220gms) Char grilled and served on white bean and almond puree with green tomato pickle and pinot jus.

To Share

Apricot Salad, Tea soaked apricots and feta tossed in a salad of crisp mixed leaves, orange segments, almonds, and apple balsamic 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 Savoiard, Whipped Mascarpone, Rum Soaked Brownie, Chocolate Shavings and Cocoa.

Or

Lemon Curd Tart

Served with toasted orange blossom marshmallow, raspberry coulis and double Cream.

or

Flourless Chocolate Pudding

Rich beetroot & dark chocolate pudding served warm with dark chocolate sauce and vanilla bean gelato.