

Zafferano

Set Menu One : \$88 per person

Entrée

Sea Salt Calamari,

Shallow fried Rottnest 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

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

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 Savoiardi, Whipped Mascarpone, Rum Soaked Brownie, Chocolate Shavings and Cocoa.

Brewed Tea & Percolated Coffee served with desserts