

# Zafferano

*Set Menu Three : \$118 Per Person*

## Entrée

**Half Dozen Natural Oysters,**

*Served with Zafferano's Spicy Mediterranean Dip & lemon*

*Or*

**Buttered Leek and Goat cheese Risotto,**

*Buttered baby leeks bound in a creamy aged parmesan risotto, finished with Lemon Myrtle Chevre & garnished with extra virgin olive oil.*

*Or*

**King Prawns,**

*Grilled and served on spiced peach chutney with fresh herbs, lime and extra virgin olive oil.*

*Or*

**Carpaccio,**

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

## Main

**Double Roasted Muscovy Duckling,**

*Served in a rich port wine jus with honey roasted macadamia and new season dark cherries.*

*Or*

**Crispy Skinned Barramundi,**

*Served with dukka roasted royal blue potato, soft herbs and burre blanc.*

*Or*

**Prime Fillet of Beef,**

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

*Or*

**Amelia Park Lamb,**

*Oven roasted and served pink with a Dijon honey mustard and herb crust, pepperonata, rosemary 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*

**Jeweled Chocolate Terrine,**

*Rich Couverture dark chocolate terrine, jeweled with candied fruits, toasted pistachio, cashew and almond served with dark chocolate sauce*

*Or*

**Espresso Marquis,**

*Rich espresso & Belgian chocolate mousse, wrapped in marquise sponge, served with cognac soaked prunes and fresh basil.*

*Or*

**Cloth Aged Cheddar,**

*18 Month cloth aged Cheddar, served with quince paste, lavosh and dried fruits.*

**Brewed Tea & Percolated Coffee served with desserts**