

# Zafferano

*Set Menu Two : \$98 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*

### **Chowder**

*Zafferano's famous creamy seafood chowder with king prawns, scallops, mussels and snapper pieces garnished with baby spinach and star anise.*

*Or*

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

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

*Or*

### **Prosciutto San Daniele,**

*Aged 18 months, shaved and served with black pepper pecorino, orange sherry vinegar reduction, roquette, pickled shallots, baby capers and micro herbs.*

## Main

### **Red Emperor,**

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

*Or*

### **Saffron & Sweet Pea Risotto,**

*Baby sweet peas bound in an aged parmesan saffron risotto, garnished with micro herbs and 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*

### **Black Angus Sirloin**

*30 Days Dry Aged, Char grilled and served with a semi sundried tomato, buffalo mozzarella tartlet with fresh basil and cabernet jus.*

*To Share for the table:*

*Apricot Salad: Tea soaked apricots tossed with orange segments, toasted almond, feta and roquette with apple balsamic dressing.*

## 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.*

*Percolated Coffee & Brewed Tea served with desserts*