



## **Australia Day 2020**

### **At Zafferano**

**\$145 per Person**

#### **Entrée**

##### **Sea Salt and Pepper Calamari**

*Lightly spiced & shallow fried Rottneest calamari tossed in a slow roasted roma tomato, rocket, toasted pumpkin seeds, and parmesan salad with a hazel nut dressing.*

##### **Chilled King Prawn Salad**

*Shark Bay King Prawns, steamed and chilled, served with mango, avocado, mild chili and Spanish onion salsa, fresh lemon and extra virgin olive oil.*

##### **Smoked Salmon**

*Served with rocket and macadamia nut pesto, toasted parmesan wafers & Citrus glaze.*

##### **Wagyu Carpaccio**

*Cured, aged Wagyu Beef served with mustard mayonnaise, baby capers, micro herbs, rocket and shaved aged parmesan.*

#### **Main**

##### **Amelia Park Lamb Cutlets**

*Simply grilled and served pink with creamy parmesan polenta and cabernet jus*

##### **Sweet Bell Pepper and Chorizo Risotto**

*Cognac flamed mild Spanish chorizo bound in a parmesan and oregano risotto with sweet bell pepper puree and micro herbs.*

##### **King Snapper**

*Simply grilled, served with mango butter sauce and a toasted brioche herb crumble.*

##### **Black Angus Fillet**

*Char grilled and served with a crisp potato, Italian herb rosti and pinot jus.*

##### **Garden Salad to share for the table:**

*Mixed summer leaves tossed with asparagus, crisp garden vegetables, cherry tomato and served with Danish fetta & Dijon vinaigrette*

#### **Dessert**

##### **Mixed Berry Eton Mess**

*Mixed Summer berry compote served atop crisp peaks of meringue with double cream and strawberry coulis.*

##### **Sticky Date Pudding**

*Delicious sticky date pudding served warm with butterscotch sauce, vanilla bean gelato and pecan praline.*

##### **Honeycomb Bruleé**

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

##### **Lemon Cheese Cake**

*Traditional Lemon cheese cake served with lemon curd, candied lemon, vanilla syrup and sherbet.*

*Tea and Coffee served with Desserts*