

Zafferano

MENU No1 \$85.00 per person

Entrée

Sea Salt Calamari, Shallow fried, pickled vegetables, roquette, almonds and black pepper & lime 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, rhubarb and raspberry chutney, fresh lemon & olive oil.

Or

Whole Boneless Spatchcock, Char grilled and wood roasted served with oregano and sweet corn salsa & cabernet jus.

Or

Treeton Farm Black Angus Fillet of Beef, Pecorino polenta with pomegranate molasses and cabernet 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

Coconut & Almond Pannacotta, Silky smooth bourbon vanilla bean Pannacotta served with lemon scented berry compote and raspberry coulis.

Or

Zafferano Style Tiramisu, Coffee & Kalua Drenched Savoiaridi, Whipped Mascarpone, Rum Soaked Brownie, Chocolate Shavings and Cocoa.