

Zafferano

MENU No2 \$95.00 per person

Entrée

Sea Salt Calamari, Shallow fried, pickled vegetables, roquette, almonds and black pepper & lime dressing.

Or

Seafood Chowder, Creamy seafood chowder with king prawns, scallops, mussels and snapper pieces garnished with baby spinach and star anise.

Or

Huon Smoked Tasmanian King Salmon, Served chilled, with avocado crème, toasted pita, rocket and pickled cucumber.

Or

Black Angus Carpaccio, Cured, aged Black Angus Beef Sirloin, mustard mayonnaise, baby capers, rocket and shaved aged parmesan.

Main

Pink Snapper, Simply grilled, rhubarb and raspberry chutney, fresh lemon & olive oil.

Or

Jarrah Roasted Fennel, Bound in a rich vegetable and parmesan risotto.

Or

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

Or

Treeton Farm Black Angus Sirloin, (320gms) 30 Days Dry Aged, Char grilled and served with Black truffle scented salsa rosso 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

Raspberry Bruleé, Traditional Vanilla Crème Bruleé infused with flavours of raspberries served with house made lemon shortbread and double cream.

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