

# Melbourne Cup at Zafferano 2020

\$120 Per person

## Entree

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

Or

*Berkshire Prosciutto, 24 month cured, shaved and served with a pedro ximenez vinaigrette, baby caper, roquette, pickled shallots and parmesan wafers.*

Or

*Huon Smoked Tasmanian King Salmon, Served chilled, wrapped in a delicate spinach crepe with lemon crème fraise, baby caper, rocket, fresh lemon and extra virgin olive oil*

Or

*Sea Salt Calamari, Shallow fried Rottnest calamari dusted in Semolina & sea salt, tossed in a shaved marinated Vegetable & roquette salad with baby capers, pink grapefruit and champagne vinaigrette dressing*

Or

*Slow Roasted Field Mushroom, From the stone oven served on pecorino polenta with fig vincotto.*

## Main

*Red Emperor, served simply grilled and served with parmesan crumbed asparagus & chive butter sauce.*

Or

*Crispy Skinned Barramundi, Handmade linguini tossed with lightly wilted spinach, Italian herbs, fresh lemon, truffle extra virgin olive oil and aged parmesan.*

Or

*Spatchcock au Vin, Char grilled and wood roasted served with Red Burgundy, speck, braised mushroom, creamy mashed potato & Jus*

Or

*Amelia Park Lamb, Oven roasted and served pink with a chermoula brioche crust, served with rosemary roasted potatoes and a pinot jus.*

Or

*Prime Fillet of Beef, stone baked baby carrots, an aged port butter, rosemary and cabernet jus.*

*To Share: Pumpkin Salad Honey Roasted Pumpkin and Cherry Tomato Salad with Rocket, Shaved Parmesan, Poppy Seed Dressing.*

## Dessert

*Baci Tart, Toasted hazelnut and couverture Tart served with double cream and chocolate sauce.*

Or

*Chai Pannacotta, Silky smooth Chai Pannacotta served with caramel sauce and handmade honeycomb.*

Or

*Mango Eton Mess, Fresh Kensington Pride mango, folded through crisp crushed meringue with passionfruit coulis and double cream*

Or

*Lemon Curd Pudding, Light lemon syrup pudding served warm with lemon curd, anglaise, vanilla bean gelato and Sherbet*

Or

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