



Zafferano New Year's Eve Dinner

LOUIS ROEDERER
CHAMPAGNE

Louis Roederer Champagne on arrival



Entrée

Shark Bay King Prawn Salad, Fresh steamed and chilled Shark Bay king prawns, tossed with vermicelli noodles, fresh mint, cucumber & red onion & Nam Jim dressing.

or

Carpaccio of Cured aged 'Black Angus' beef fillet served with mustard mayonnaise, baby capers, micro herbs, rocket and shaved aged parmesan.

or

Shark Bay Half Shell Scallops, served grilled with Fire roasted red peppers, roma tomato, fresh basil and reduced balsamic glaze.

or

Sea Salt and Pepper Calamari, Shallow fried Rottneest calamari dusted in semolina & sea salt, served with roquette, roasted red peppers, pepitas, basil and orange balsamic dressing.

or

Pumpkin Risotto, Honey roasted pumpkin, walnuts and sage, bound in an aged parmesan risotto, garnished with micro herbs.

Main

Pink Snapper, grilled & served with parmesan crumbed asparagus & chive beurre blanc.

or

Barramundi, Grilled crispy skin, served with white bean & almond puree, spiced peach relish, fresh lemon 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

Amelia Park Lamb Herb crusted, oven roasted and served pink with Rosemary roasted potato, minted garden peas and pinot jus.

or

Prime Fillet of Beef, Char grilled and served on a crisp rosemary potato rosti with green tomato pickle and pinot jus.

To Share for the table:

Apricot Salad, Tea soaked apricots and feta tossed in a salad of crisp mixed leaves, orange segments, almonds, and apple balsamic glaze



Desserts

Mango Bavarios

Kensington Pride mango Bavarian Crème served with Cointreau spiked passionfruit coulis and vanilla wafers.

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.

Or

Lemon Curd Tart

Served with toasted orange blossom marshmallow, raspberry coulis and double Cream.

or

Flourless Chocolate Pudding

Rich beetroot & dark chocolate pudding served warm with dark chocolate sauce and vanilla bean gelato.