

Zafferano

Entrée

\$88.00 per Person

Sea Salt Calamari, Shallow fried, Pepperonata, roquette, basil and red wine vinaigrette.

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, parmesan crumbed asparagus & Chive burre blanc.

Or

Whole Boneless Spatchcock, Char grilled and wood roasted served with sauce coq au vin.

Or

Treeton Farm Black Angus Fillet of Beef, Stone roasted French beans, toasted almonds, preserved lemon 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

Peach Cobbler Bruleé, Traditional peach scented Crème Bruleé served with toasted coconut dacquoise sponge and double cream.

Or

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