

# Zafferano

## Entrée

**\$118.00 per Person**

### ***Half Dozen Natural Oysters,***

*Served with Zafferano's Spicy Mediterranean Dip & lemon*

*Or*

### ***Mushroom Risotto,***

*slow roasted field mushrooms, porcini and ceps bound in an aged parmesan risotto, garnished with mascarpone and extra virgin olive oil.*

*Or*

### ***Seafood Chowder,***

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

*Or*

### ***Black Angus Carpaccio,***

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

## Main

### ***Jumbo Tiger Prawns,***

*Char grilled, peach chutney, Roma tomato, roasted red pepper salsa.*

*Or*

### ***Crispy Skinned Barramundi,***

*Coconut turmeric roasted carrot puree.*

*Or*

### ***Prime Fillet of Beef,***

*(220g) Stone roasted French beans, toasted almonds, preserved lemon and cabernet jus.*

*Or*

### ***WA Suffolk Lamb Cutlets,***

*Herb crusted, served pink with dukka roasted sweet potato & pinot 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*

### ***Chocolate & Honeycomb Tart***

*Rich Belgium chocolate ganache, house made honeycomb, dark chocolate sauce and double cream.*

*Or*

### ***Lemon Curd Pudding***

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

*Or*

### ***Cloth Aged Cheddar,***

*18 Month cloth aged Cheddar, served with quince paste, lavosh and dried fruits.*