

Zafferano

Entrée

\$98.00 per Person

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

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, wrapped in a delicate dill crepe with lemon scented sour cream, shallot, lemon & extra virgin olive oil.

Or

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

Main

Pink Snapper, simply grilled, parmesan crumbed asparagus & Chive burre blanc.

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

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

Or

Treeton Farm Black Angus Sirloin, (320gms) 30 Days Dry Aged, Char grilled and served with salsa verde and cabernet jus.

To Share for the table:

Pear and pecan salad. New Season Pear, toasted Pecan, Rocket and parmesan dressed with an Extra Virgin Olive Oil and Red Wine and Maple Glaze.

Desserts

Peach Cobbler Bruléé, Traditional peach scented Crème Bruléé 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

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