



Zafferano New Year's Eve Dinner

LOUIS ROEDERER
CHAMPAGNE

Louis Roederer Champagne on arrival



Entrée

Smoked Tasmanian King Salmon, Served chilled with rocket & macadamia pesto, baby capers, Spanish onion, micro herbs and toasted parmesan wafers.

or

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

or

Grilled Shark Bay Scallops, served grilled with Fire roasted roma tomato salsa, fresh basil and reduced balsamic glaze.

or

Sea Salt and Pepper Calamari, Shallow fried Rottneest calamari dusted in semolina & sea salt, served with rocket, 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

Double Roasted Muscovy Duck, served with caramelized peaches, thyme and rich port jus.

or

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

or

Prime Fillet of Beef, Char grilled and served on a crisp potato rosti with rosemary pesto 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

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.

Or

Lemon Curd Pudding

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

or

Chocolate & Honeycomb Tart

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