

Zafferano

Entrée

\$88.00 Per Person

Sea Salt Calamari,

Shallow fried, tossed with pickled vegetables, roquette, roasted almonds and black pepper & lime dressing.

Or

Saffron & Sweet Pea Risotto,

Baby sweet peas bound in an aged parmesan saffron risotto, garnished with micro herbs and extra virgin olive oil.

Main

Pink Snapper,

Simply grilled, lightly spiced heirloom tomato pickle fresh lemon and extra virgin olive oil.

Or

Whole Boneless Spatchcock,

Grilled, lemon roasted and served with Roma tomato, roasted red pepper salsa and shiraz jus.

Or

Treeton Farm Black Angus Fillet of Beef, (220g)

served with slow roasted balsamic field mushrooms and cabernet jus.

To Share for the table:

Apple & Walnut salad: Crisp apple, walnut, rocket and parmesan French vinaigrette dressing

Desserts

Toasted Marshmallow Bruleé

Traditional vanilla Crème Bruleé served with toasted handmade vanilla bean marshmallow & sweet micro herbs.

Or

Zafferano Style Tiramisu,

Coffee & Kahlua Drenched Savoiardi, Whipped Mascarpone, Rum Soaked Brownie, Chocolate Shavings and Cocoa.