

# Zafferano

## Entrée

**\$98.00 Per Person**

### **Sea Salt Calamari,**

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

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, with avocado crème, Spanish onion, lemon myrtle scented extra virgin olive oil and crisp wafers.*

Or

### **Black Angus Carpaccio,**

*Cured, aged Black Angus Beef Sirloin, truffle scented extra virgin olive oil, pickled shallots, rocket and shaved aged parmesan*

## Main

### **Pink Snapper,**

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

Or

### **Saffron & Sweet Pea Risotto,**

*Baby sweet peas bound in an aged parmesan saffron risotto, garnished with micro herbs 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 Sirloin,**

*(320gms) 30 Days Dry Aged, Char grilled and served with smoked paprika, red pepper puree 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

### **Limoncello & Mascarpone Tart**

*Light Limoncello spiked mascarpone tart, house made lemon curd, berry coulis and double cream.*

Or

### **Zafferano Style Tiramisu,**

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