

# Zafferano

## Entrée

\$118.00 Per Person

### *Half Dozen Natural Oysters,*

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

*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*

### *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

### *Red Emperor*

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

*Or*

### *Crispy Skinned Barramundi,*

*Moroccan spiced baba ganoush, pomegranate molasses*

*Or*

### *Prime Fillet of Beef,*

*served with slow roasted balsamic field mushrooms and cabernet jus.*

*Or*

### *WA Suffolk Lamb Cutlets,*

*Truffle Dijon and brioche crusted, served pink with lemon thyme baked chat potato & pinot jus.*

*To Share*

### *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*

### *Sticky Toffee Pudding*

*Delicious sticky toffee pudding served warm with caramel sauce, vanilla bean gelato and Dulce de leche.*

*Or*

### *Cloth Aged Cheddar,*

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