

## Melbourne Cup at Zafferano 2021

### Entree

*Chilled Jumbo Tiger Prawns, Served chilled, with avocado crème, Spanish onion, lemon myrtle scented extra virgin olive oil*

Or

*Berkshire Prosciutto, 24 month cured, shaved and served with a Pedro Ximenez vinaigrette, baby caper, roquette, pickled shallots and parmesan wafers.*

Or

*Smoked Tasmanian King Salmon, served chilled, with handmade fennel Lavosh roquette, dill crème fraise and a beetroot balsamic glaze.*

Or

*Sea Salt Calamari, Shallow fried Rottnest calamari dusted in Semolina & sea salt, tossed in a shaved marinated Vegetable & roquette salad with baby capers, pink grapefruit and champagne vinaigrette dressing*

Or

*Slow Roasted Field Mushroom, From the stone oven served on pecorino polenta with fig vincotto.*

### Main

*Red Emperor, served simply grilled and served with parmesan crumbed asparagus & chive butter sauce.*

Or

*Blue Grouper, Simply grilled and served with Moroccan spiced baba ganoush, pomegranate molasses.*

Or

*Boneless Spatchcock, Grilled and wood roasted served with smoked paprika, red pepper puree and cabernet jus.*

Or

*Amelia Park Lamb, Oven roasted and served pink with a chermoula brioche crust, served with rosemary roasted potatoes and a pinot jus.*

Or

*Prime Fillet of Beef, Char grilled and served on crisp garlic and rosemary potato rosti with Cabernet Jus.*

*To Share: Pumpkin Salad Honey Roasted Pumpkin and Cherry Tomato Salad with Rocket, Shaved Parmesan, Poppy Seed Dressing.*

### Dessert

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

Or

*Orange Blossom Pannacotta Silky smooth Pannacotta scented with orange blossom water and served with Persian fairy floss.*

Or

*Toasted Marshmallow Bruleé, Traditional vanilla Crème Bruleé served with toasted handmade vanilla bean marshmallow & sweet micro herbs.*

Or

*Belgian Chocolate, Chili Parfait, Rich Couverture dark chocolate parfait, mildly spiced and served with dark chocolate sauce candied orange, double cream and sweet basil micro herbs.*

Or

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