**Zafferano**

**Entrée**

**$98.00 Per Person**

**Sea Salt Calamari,**

Dusted in spicy semolina, shallow fried, tossed in a pear & roquette salad with a lime & black pepper dressing.

Or

**Macadamia, Prosciutto & Basil Risotto,**

Prosciutto, macadamia, basil and aged parmesan risotto, garnished with micro herbs and extra virgin olive oil.

**Main**

**Pink Snapper,**

Simply grilled, served with charred asparagus and chardonnay chive burre blanc.

Or

**Boneless Whole Baby Chicken**

Lightly Marinated in Moroccan spices, grilled and served on Pepperonata with Oregano

& Chianti

Or

**Treeton Farm Black Angus Fillet of Beef,** (200g)

served with slow roasted balsamic field mushrooms and cabernet jus.

**To Share for the table:**

**Mixed Green Leaf Salad,**

Assorted Green leaf salad with Spanish onion, black olives, Lime and olive oil vinaigrette

**Desserts**

**Berry Pannacotta**

Silky smooth Vanilla bean Pannacotta served with a mixed berry & Crème de Cassis compote,

Sweet micro herbs.

 Or

**Zafferano Style Tiramisu,**

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