**Zafferano**

**$125.00 Per Person**

**Entrée**

**Sea Salt Calamari,**

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

Or

**Seafood Chowder,**

Creamy seafood chowder with king prawns, scallops, and snapper pieces garnished with baby spinach and star anise.

Or

***King Prawn Pasta***

Shark bay king prawns tossed rich *tomato and mascarpone sauce with penne, aged parmesan,*

 *Lemon and extra virgin olive oil.*

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, served with charred asparagus and a chardonnay chive burre Blanc.

Or

***Mushroom Risotto,***

Slow roasted field mushrooms, porcini and ceps bound in an aged parmesan risotto with mascarpone

Or

**Boneless Whole Baby Chicken**

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

Or

**Treeton Farm Black Angus Sirloin,**

(320gms) 30 Days Dry Aged, Char grilled, served with seeded Dijon & chive butter and cabernet jus.

**To Share**

**Mixed Green Leaf Salad,**

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

**Desserts**

 **Bruleé**

 Traditional vanilla bean Crème Bruleé served with double cream and sweet micro herbs.

Or

**Berry Pannacotta**

Silky smooth 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.