*Zafferano*

***$140.00pp***

***Entrée***

**Half Dozen Natural Oysters,**

Served with Zafferano’s Spicy Mediterranean Dip & lemon

Or

**Macadamia, Prosciutto & Basil Risotto,**

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

Or

**Seafood Chowder,**

Creamy seafood chowder with king prawns, scallops, 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, served with charred asparagus and a chardonnay chive burre Blanc.

Or

**Barramundi,**

Pan seared and served with tomato relish and a lime & extra virgin olive oil piquant.

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

 **Zafferano Greek Style Salad**

Crisp mixed green leaves with roma tomato, Spanish onion, Kalamata olives, Danish fetta, and red wine vinaigrette dressing.

**Desserts**

**Bruleé**

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

Or

 **Tahitian Lime Tart**

Fresh lime and Lime liqueur scented mascarpone tart, served with candied lime and double cream.

Or

 **Chocolate Pudding**

Delicious rich Belgium chocolate pudding served warm with chocolate sauce, vanilla bean gelato.