

# Zafferano

*\$82.00 Per Person*

## *Baguette*

*served with Whipped butter & sea salt*

## *Entrée*

### *Sea Salt Calamari*

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

*Or*

### *Zafferano's Caesar Salad*

*Baby cos, crisp ciabatta, egg, anchovies, parmesan, bacon,  
Creamy garlic dressing*

## *Main Course*

### *Treeton Farm Black Angus Sirloin,*

*(320gms) 60 Days Dry Aged, Char grilled and served with seeded Dijon & Chive butter and cabernet jus.*

*Or*

### *Chilli Pine Nut Pasta*

*Sautéed rocket, chili. Pine nuts and confit garlic tossed with linguini pasta, Aged parmesan and extra virgin olive oil*

## *To Share for the table*

### *Mixed Green Leaf Salad,*

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

## *Desserts*

### *Lemon Curd Tart*

*Citrus lemon curd tart, sweet short crust pastry  
served with double cream*

*Or*

### *Vanilla Bean Bruleé*

*Traditional vanilla scented Crème Bruleé served with double cream & sweet micro herbs.*