

# Zafferano

\$95.00 Per Person

*Crispy Turkish Bread,  
Extra Virgin Olive Oil & balsamic*

## Entrée

*Sea Salt Calamari,*

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

*Or*

*Mushroom Risotto,*

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

## Main

*Pink Snapper,*

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

*Or*

*Boneless Mount Barker Chicken*

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

*Or*

*Mondo de Carne 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

*Lemon Curd Tart*

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

*Or*

*Zafferano Style Tiramisu,*

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