

Zafferano

\$125.00pp

*Crispy Turkish Bread, French Baguette
Extra Virgin Olive Oil & balsamic and whipped butter*

Entrée

Sea Salt Calamari,

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

Seafood Chowder,

Creamy seafood chowder with king prawns, scallops, and snapper pieces garnished with aioli

King Prawn Pasta

Shark bay king prawns, tossed in a rich tomato and mascarpone sauce with fresh linguini,

Aged parmesan, lemon and extra virgin olive oil.

Prosciutto San Daniele,

aged 18 months and served with aged parmesan, rocket, truffle-scented olive oil, caper berries and garlic croutons.

Main

Pink Snapper,

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

Mushroom Risotto,

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

Boneless Mount Barker Chicken

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

Mondo de Carne 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

French Fries with Aioli

Desserts

Bruléé

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

Lemon Curd Tart

Citrus lemon curd tart, sweet short crust pastry

served with double cream.

Tiramisu,

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

Selection Leaf Teas and Prima Tazza Coffee