

**Fresh Shucked Oysters**, Jet fresh from Larners.

<b>Natural</b> , served with Zafferano's Spicy Mediterranean Dip & lemon	\$4.60ea
<b>Rockefeller</b> , Oven baked with a parmesan crust.	\$4.90ea
<b>Zafferano's Kilpatrick</b>	\$4.90ea
<b>Diablo</b> , Chili, cucumber & lime	\$4.90ea
<b>Bloody Mary Shooter</b>	\$8.00ea

**Seafood Chowder**, Zafferano's famous creamy seafood chowder with king prawns, scallops, mussels and snapper pieces garnished with baby spinach and star anise. **\$29.00**

**Berkshire Prosciutto**, 24 month cured, shaved and served with a pedro ximenez vinaigrette, caper berries, roquette, pickled shallots and parmesan wafers. **\$29.50**

**Zafferano's Caesar Salad**, Baby Cos Leaves, Crisp Ciabatta, Egg, Anchovies, Shaved Parmesan, Bacon and Creamy Garlic Dressing. **\$26.50**  
With Grilled Chicken or Smoked Salmon **\$34.50**

**Smoked Tasmanian King Salmon**, wrapped in a delicate dill crepé, served with crème fraise, baby capers, micro herbs and citrus glaze. **\$32.00**

**King Prawn Puttanesca**, Shark bay blue king prawns tossed rich puttanesca sauce with fresh basil, bucatini pasta and aged parmesan. **\$38.50 \$49.50**

**Sea Salt & Pink Pepper Calamari**, Dusted and shallow fried Rottnest calamari served with toasted coconut, shaved fennel, pine nuts, currants, roquette and a pomegranate dressing. **\$29.50 \$39.50**

**Buttered Leek and Goat cheese Risotto**, Buttered baby leeks bound in a creamy aged parmesan risotto, finished with Lemon Myrtle Chevre & garnished with extra virgin olive oil. **\$29.50 \$39.50**

**Braised Veal Shin**, served with pan seared parmesan gnocchi, Roma tomato & black olive fondue, fresh sage and aged parmesan. **\$32.50 \$46.90**

**Zafferano Seafood Plate**, grilled king prawns, scallops, calamari and pink snapper served with stone fruit chutney and Aioli. **\$59.90**

**Atlantic Salmon**, grilled medium rare, served with chardonnay macadamia cream sauce, fresh thyme and baby capers. **\$46.50**

**Crispy Skinned Barramundi**, served with a fresh fennel, preserved lemon, Spanish onion salad, and a basil and aged sherry vinaigrette. **\$47.50**

**Pink Snapper**, simply grilled, served with balsamic roasted beetroot relish and citrus burre blanc. **\$48.50**

**Double Roasted Muscovy Duckling** served in a rich port wine jus with cranberry and granny smith apple chutney. **\$49.50**

**Mount Barker Free Range Chicken Breast**, Prosciutto wrapped, oven roasted, served with a bacon and celeriac puree & cabernet jus. **\$46.50**

**Amelia Park Lamb**, Oven roasted and served pink with a chermoula brioche crust, on cumin & wildflower honey roasted pumpkin, with pinot jus. **\$48.90**

**Margaret River, Treeton Farm Rib Eye**, (600gms) 30 Days Dry Aged Black Angus Rib, char grilled and served with salsa verde & Shiraz Jus. **\$64.50**

**Prime Fillet of Beef**, (250gms) Char grilled and served on crisp garlic and rosemary potato rosti with Cabernet Jus. **\$49.90**

**Black Angus Sirloin**, (350 gms) 30 Days Dry Aged, Char grilled, served with heirloom tomato & caramelized onion relish, thyme butter and pinot jus. **\$48.90**