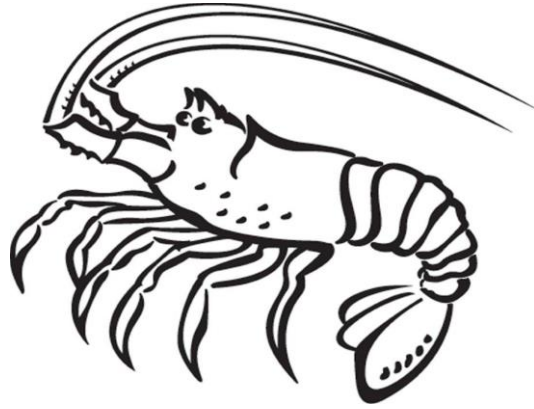


# Zafferano



## Vegetarian Menu Options

### ***Vichyssoise,***

**\$22.50**

*Zafferano's famous creamy potato and leek soup, parmesan baguette and extra virgin olive oil.*

### ***Parmesan Crusted Asparagus,***

**\$28.50**

**\$39.50**

*Simply grilled golden brown and served with chive Burre Blanc, Macadamia Nut crumble and shaved parmesan*

### ***Chilli Pine nut Pasta,***

**\$27.50**

**\$37.50**

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

### ***Buttered Leek and Goat cheese Risotto,***

**\$29.50**

**\$39.50**

*Buttered baby leeks bound in a creamy aged parmesan risotto, finished with Lemon Myrtle Chevre & garnished with extra virgin olive oil.*

### ***Seared Parmesan Gnocchi,***

**\$29.50**

**\$39.50**

*Sautéed hand rolled gnocchi tossed with fresh sage, honey roasted butternut pumpkin, walnuts and parmesan.*

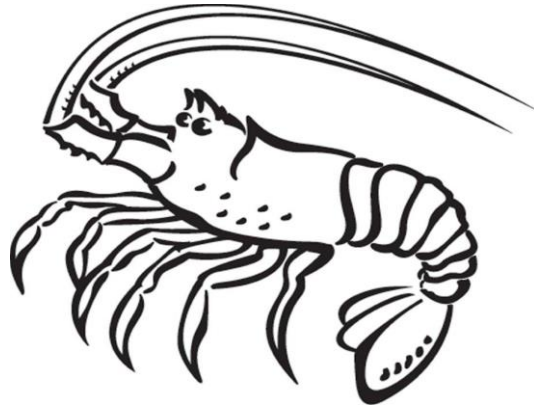
### ***Brocolini in Apple Cider Batter,***

**\$27.50**

**\$37.50**

*Served with a Tomato and Cardamom relish, feta and balsamic glaze.*

# Zafferano



## Vegan Menu Options

### **Roasted Carrot & Fennel Soup,**

**\$22.50**

*Honey roasted organic carrots & fennel soup, garnished with extra virgin olive oil & micro herbs.*

### **Char Grilled Asparagus,**

**\$28.50**

**\$39.50**

*Simply grilled golden and served with fresh lemon and extra virgin olive oil & Macadamia Nut crumble*

### **Fennel Risotto,**

**\$29.50**

**\$39.50**

*Sautéed fennel bulb, pine nuts, fresh basil risotto with fresh lemon, extra virgin olive oil and micro herbs.*

### **Brocolini in Apple Cider Batter,**

**\$27.50**

**\$37.50**

*Served with a Tomato, Cardamom relish and balsamic glaze.*

### **Black Olive and Roma Tomato Fondue,**

**\$27.50**

**\$37.50**

*Braised Roma tomato and Kalamata olives tossed with Spaghettini pasta, wilted spinach and fresh basil.*

### **Orange Scented Cous Cous,**

**\$27.50**

**\$37.50**

*Warm Orange steamed cous cous, served with tea soaked raisins, pomegranate, almonds and chermoula.*

*Please let us know if there is anything else you may like, if we have the ingredients we will make it!*