

Zafferano

Set Menu Two: \$98 per person

Entrée

Rottnest Calamari,

Dusted and shallow fried Rottnest calamari tossed in a salad of caramelized fennel, chickpeas, green olive, basil, roquette and a Dijon vinaigrette.

Or

Chowder

Zafferano's famous creamy seafood chowder with king prawns, scallops, mussels and snapper pieces garnished with baby spinach and star anise.

Or

Smoked Tasmanian King Salmon,

served with orange beetroot relish, parmesan toasted rye wafers, micro herbs and citrus glaze.

Or

Berkshire Prosciutto,

24 month cured, shaved and served with a pedro ximenez vinaigrette, caper berries, roquette, pickled shallots and parmesan wafers.

Main

Red Emperor,

simply grilled, served with spice carrot puree and citrus burre blanc.

Or

Atlantic Salmon,

grilled medium rare, served with lemon scented hummus, dukka and Extra virgin olive oil.

Or

Amelia Park Lamb,

Oven roasted and served pink with a za'atar brioche crust, served on tea soaked fruit cous cous, pine nuts and a pinot jus.

Or

Black Angus Sirloin

(Char grilled, served with heirloom tomato & caramelized onion relish, thyme butter and pinot jus.

Steamed green vegetables with lemon oil and crushed macadamias.

Apple and Fennel Salad with Crisp pink lady apple, fennel bulb, cherry tomato and Danish feta tossed with roquette and apple balsamic dressing with shaved parmesan.

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Desserts

Lemon Myrtle Pannacotta

Silky smooth lemon myrtle Pannacotta served with candied lemon, mango coulis and toasted coconut.

Or

Traditional Vanilla Bean Bruleé

Traditional Bourbon Vanilla Bean Crème Bruleé, served with Lavender shortbread and double cream.

Or

Chocolate Tiramisu

Coffee flavoured sponge fingers with chocolate mascarpone, rum soaked chocolate shortbread and couverture shards.

Or

After Dinner Mint Tart

Layers of minted white and dark couverture ganache served with Belgian chocolate sauce and double cream.

Coffee & Tea served with desserts