

Mother's Day at Zafferano 2017

Entrée

Sea Salt Calamari,

Shallow fried Rottneest calamari dusted in Semolina & sea salt, served with roquette, marinated fennel, black olive, toasted almonds and a black pepper lime dressing.

Smoked Tasmanian King Salmon,

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

Slow Roasted Field Mushrooms

With olive oil roasted potato, air dried roma tomato, goat's cheese and aged balsamic.

Carpaccio

Cured aged 'Black Angus' beef fillet served with mustard mayonnaise, baby capers, micro herbs, rocket and shaved aged parmesan.

Seafood Chowder

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

Main

King Snapper,

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

Crispy Skinned Barramundi,

served with a fresh fennel, preserved lemon, Spanish onion salad, and a basil and aged sherry vinaigrette.

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.

Mount Barker Free Range Chicken Breast,

Prosciutto wrapped, oven roasted, served truffle roasted potato, slow roasted cherry tomato, macadamia & cabernet jus.

Prime Fillet of Beef,

Char grilled and served on crisp garlic and rosemary potato rosti with Cabernet Jus.

Apricot Salad

Tea Soaked apricots & mixed winter leaves tossed with feta, orange segments, flaked almonds & topped with a pomegranate balsamic dressing.

Dessert

Affogato

Hazelnut gelato, Frangelico syrup and homemade almond biscuit.

Caramel Decadence

Silky smooth caramel mousse layered with pistachio brownie and rich salted Belgian chocolate ganache, served with caramel sauce, pecan praline, butterscotch gelato and double cream

Lemon Myrtle Pannacotta

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

Traditional Vanilla Bean Bruleé

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

Tiramisu

Coffee flavoured sponge fingers with fresh mascarpone, rum soaked fudge brownie and cocoa dusting.

Tea or coffee