

Zafferano

Mid-Week Menu \$59.00 Per Person

Monday to Friday: lunch & dinner

For tables of 6 or less (or by prior arrangement at time of booking)

Entree

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.

Pulled Pork Shoulder Croquettes

Crispy potato croquettes of slow roasted pork shoulder served with apple and fennel relish and cabernet jus.

Mushroom and Asparagus Velouté

Zafferano's famous velvety mushroom and asparagus soup, with poached chicken breast, truffle infused oil & micro herbs.

Main

Atlantic Salmon,

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

Chicken & Chorizo Linguini,

Mount Barker Chicken breast and mild chorizo tossed with hand made linguini, Italian herbs, garlic, rocket and topped with shaved aged parmesan.

Prime Fillet of Beef,

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

To share for the table: Pear & Pecan Salad New Season Pear, toasted Pecan's Rocket and parmesan dressed with an Extra Virgin Olive Oil and Red Wine and Maple Glaze.

Dessert

Traditional Vanilla Bean Bruleé

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

Lemon Myrtle Pannacotta

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

After Dinner Mint Tart

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

Please Note: when enjoying this menu no further discount can be applied to the table. This menu is not available with any other promotion or offer.