

Fresh Shucked Oysters, Jet fresh from Larners.

Natural , served with Zafferano's Spicy Mediterranean Dip & lemon	\$4.60ea
Mignonette , Shallots, caviar and red wine vinegar.	\$4.90ea
Zafferano's Kilpatrick	\$4.90ea
Florentine , Oven baked, with a toasted parmesan crust	\$4.90ea
Vodka & Lime Shooter , Cucumber and fresh mint	\$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 black pepper pecorino, fig vincotto, 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, served with a warm sweet corn belini, orange saffron glaze, whipped crème fraise rocket and fresh dill. **\$32.00**

Grilled Shark Bay Scallops, Grilled scallops served on saffron and sweet pea risotto with fresh lemon and extra virgin olive oil. **\$38.50 \$49.50**

Sea Salt Calamari, Shallow fried Rottneest calamari dusted in semolina & sea salt, served with roquette, roasted red peppers, pepitas, basil and orange balsamic dressing. **\$29.50 \$39.50**

Wild Mushroom Tagliatella Pasta, Slow roasted field and forrest mushrooms, porcini and ceps bound in a creamy herb sauce, garnished with aged parmesan and extra virgin truffle oil. **\$29.50 \$39.50**

King Prawns & Hand Rolled Gnocchi, Shark bay king prawns and pan seared parmesan gnocchi tossed in a light Tuscan tomato sauce with Kalamata olive, fresh basil and parmesan. **\$38.50 \$49.90**

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 shaved fennel, air dried cherry tomato, pine nuts and a pomegranate lime dressing. **\$46.50**

Crispy Skinned Barramundi, served with a honey roasted buttered baby carrots, lemon thyme and citrus burre blanc. **\$47.50**

Pink Snapper, simply grilled and served with rhubarb chutney, fresh lemon and extra virgin olive oil. **\$48.50**

Double Roasted Muscovy Duckling served in a rich port wine jus with black cherry chutney. **\$49.50**

Mount Barker Free Range Chicken Breast, Prosciutto wrapped, oven roasted, served with baby broccolini, balsamic roasted beetroot relish & cabernet jus. **\$46.50**

Amelia Park Lamb, Oven roasted and served pink with a chermoula brioche crust, served with white bean cassoulet and a pinot jus. **\$48.90**

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

Prime Fillet of Beef, (250gms) Char grilled and served on truffle roasted potatoes, almonds and finished with a Cabernet Jus. **\$49.90**

Black Angus Sirloin, (350 gms) 30 Days Dry Aged, Char grilled, served with celeriac puree, fresh sage, pinot jus and black pepper, red wine butter. **\$48.90**