

# 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 Rottnest calamari dusted in semolina & sea salt, served with roquette, roasted red peppers, pepitas, basil and orange balsamic dressing.*

or

### **Saffron, Feta & Thyme Arancini**

*Crisp saffron, feta and thyme arancini served with soft herbs, traditional napolitana sauce & cabernet jus.*

or

### **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.*

## Main

### **Crispy Skin Barramundi**

*Served with honey roasted buttered baby carrots, lemon thyme and citrus burre blanc.*

or

### **Mount Barker Free Range Chicken Breast**

*Prosciutto wrapped, oven roasted, served with baby broccolini, balsamic roasted beetroot relish and cabernet jus.*

or

### **Prime Fillet of Beef**

*Char grilled and served on truffle roasted potatoes, almonds and finished with a 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

### **Butterscotch & Popcorn Bruleé**

*Traditional Vanilla Crème Bruleé infused with flavours of butterscotch popcorn, served with candied kettle corn and sweet micro herb.*

or

### **Apple and Cinnamon Pannacotta**

*Pink lady apple and cinnamon spiced Pannacotta served with Rhubarb and raspberry compote.*

or

### **Tiramisu**

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

**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.**