

Zafferano's Sunday Seafood Menu

\$65 per Person

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

Entrée

Grilled Scallops

Fresh grilled Scarborough Scallops served on saffron and sweet pea risotto with fresh lemon and extra virgin olive oil.

Half Dozen Oysters Rockefeller,

Oven baked with a parmesan crust.

Seafood Chowder,

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

Sea Salt Calamari,

Shallow fried Rottneest calamari dusted in semolina & sea salt, served with roquette, roasted red peppers, pepitas, basil and orange balsamic dressing.

Main

Grilled King Prawns,

Grilled and served on spiced peach chutney with fresh herbs, lime and extra virgin olive oil.

Shark Bay Flathead,

Simply grilled with an egg & herb coating, Served with parmesan crumbed asparagus and chive burre blanc.

Red Emperor,

Simply grilled and served with Hand cut chips, fresh lemon and aioli.

Chilli Mussels

Steamed South Australian Mussels tossed in a rich chili and tomato sauce, with Mediterranean vegetables and fresh basil.

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

Dessert

Passionfruit Parfait

Frozen passionfruit parfait served with homemade passionfruit curd, orange segments and lemon syrup

Butterscotch & Popcorn Bruleé

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

Tiramisu

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

Steamed Apricot Pudding

Delicious rich apricot pudding served warm with crème anglaise, vanilla bean gelato and walnut praline.

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.