

Christmas Lunch at Zafferano

\$165 Per Person

Entrée

Zafferano Mediterranean Seafood Salad

Fresh steamed and chilled king prawns, scallops, pink Snapper and mussels, tossed with roquette, marinated fennel, black olive, toasted almonds and a black pepper lime dressing.

Sea Salt and Pepper Calamari

Crusted and shallow fried Rottneest calamari tossed with cherry tomato, tea soaked currants, toasted pepitas, roquette and a pomegranate balsamic vinaigrette.

Peach and Lemon Myrtle Goats Cheese Salad

New season Roleystone peaches and chevre tossed in a salad of crisp summer leaves, grilled chorizo, orange, macadamias, and apple balsamic glaze.

Pork Shoulder Confit

Panko crumbed, baked golden confit pork shoulder, fennel and caraway served with spiced apple relish and cabernet jus.

Wagyu Bresola,

Salted and air dried, served with aged balsamic vinegar, shaved parmesan, oregano, rocket and Extra virgin olive oil.

Main

Red Emperor

Grilled and served with parmesan crumbed asparagus & chive butter sauce.

Double Roasted Muscovy Duckling

Served in a rich port wine jus with mulled cider black cherry chutney.

Barramundi

Grilled crispy skin and served on orange and beetroot relish with fresh lemon and Extra Virgin Olive oil.

Christmas Turkey

Zafferano Traditional Christmas Roast Turkey Served with honey cured ham, roasted potatoes roasted pumpkin, macadamia and sage seasoning, Cranberry sauce and a rich turkey jus.

Prime Fillet of Beef

Char grilled and served with grilled balsamic onion, thyme and feta polenta, cabernet jus.

Garden Salad to share for the table:

Mixed summer leaves tossed with asparagus, crisp garden vegetables, cherry tomato and served with Danish fetta & Dijon vinaigrette

Christmas Day

Dessert Selection

Christmas Pudding

Traditional rich fruit pudding served warm with brandy infused anglaise, dark cherries and double cream.

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

B52 Cheesecake

Layered Kahlua, bailey's Irish cream and Cointreau spiked cream cheese set on crushed chocolate shortbread with vanilla crème anglaise and chocolate wafers.

Mango Pavlova

Fresh Kensington Pride mango, atop crisp peaks of meringue with orange sabayon, passionfruit coulis and double cream

Butterscotch & Popcorn Bruleé

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