

# Zafferano

**Mid-Week Menu \$62.00 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*

### **Mild Spiced Air Dried Capocollo**

*Shaved and served with black pepper pecorino, fig vincotto, roquette, pickled shallots, baby capers and micro herbs.*

*or*

### **Zafferano's Caesar Salad,**

*Baby Cos Leaves, Crisp Ciabatta, Egg, Anchovies, Shaved Parmesan, Bacon and Creamy Garlic Dressing*

## Main

### **Atlantic Salmon**

*Simply grilled medium rare and served with parmesan crumbed asparagus and chive burre blanc.*

*or*

### **Chorizo & Pan Seared Parmesan Gnocchi,**

*Sautéed mild chorizo tossed with hand rolled gnocchi, sundried tomato and cashew pesto, soft herbs and wilted rocket.*

*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

### **Mixed Berry Pavlova**

*Mixed Summer berries served atop crisp peaks of meringue with double cream and strawberry coulis.*

*or*

### **Coconut Pannacotta,**

*Silky smooth coconut Pannacotta served with Kensington pride mango, honey roasted macadamia and toasted coconut.*

*or*

### **Wildflower Honey Bavarios**

*Honey scented chilled Bavarian cream served with couverture chocolate sauce and handmade honeycomb.*

**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.**