



Vegetarian & Vegan Menu

At Zafferano we pride ourselves on providing an array of options for diners with many specific dietary requirements. If you are a Vegetarian, Vegan, Celiac, and Lactose free or have an allergy to specific food types please let our waitstaff know before ordering.

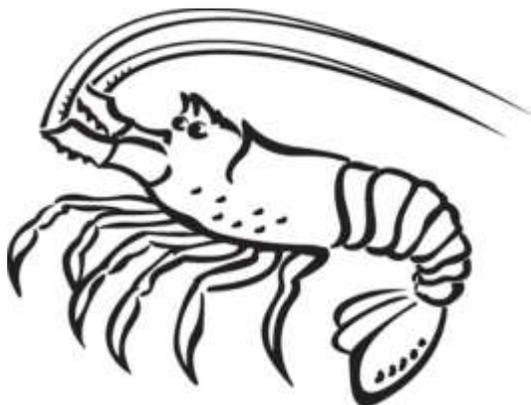
Our friendly wait staff can assist you in your selection and our knowledgeable Chefs will look after you and your guests.

Our menu items can be adjusted to suit most dietary needs but if there is something missing from our menu we are more than happy to make it if we have the ingredients on hand.

Vegan (v) Vegetarian (vg) Vegan Option (vo)

Zafferano Allergy Statement:

While Zafferano will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and the production of supplied ingredients not under our control.



Zafferano

Roasted Carrot & Fennel Soup, (v) **\$24.80**

Roasted organic carrots & fennel soup, garnished with extra virgin olive oil & micro herbs.

Slow Roasted Field Mushrooms, (v) **\$28.90 \$39.50**

A warm salad of slow roasted field mushrooms, marinated semi dried tomato, pine nuts and mixed leaves tossed in a Pedro Ximenez vinaigrette

Parmesan Crusted Asparagus, (vg) (vo) **\$29.50 \$39.50**

Simply grilled golden brown and served with chive Burre Blanc, Macadamia Nut crumble and shaved parmesan

Chilli Pine nut Pasta, (vg) (vo) **\$28.50 \$38.50**

Sautéed rocket, chilli. Pine nuts and confit garlic tossed with linguini pasta, Aged parmesan and extra virgin olive oil.

Saffron & Sweet Pea Risotto, (vg) (vo) **\$28.50 \$38.50**

Baby sweet peas bound in an aged parmesan saffron risotto, garnished with micro herbs and extra virgin olive oil.

Seared Parmesan Gnocchi, (vg) (vo) **\$29.50 \$38.50**

Sautéed hand rolled gnocchi tossed with braised fennel, rosemary, shallots, wilted spinach & parmesan.

Char Grilled Brocolini, (v) **\$27.50 \$37.50**

Served with chermola, gremolata crumble and micro herbs.

Pesto Bucatini, (vg) **\$27.50 \$37.50**

Semi sundried tomato, cashew nut pesto tossed with wilted spinach and bucatini pasta, garnished with aged parmesan.

Saffron, Feta & Thyme Arancini, (vg) **\$26.90 \$36.90**

Crisp saffron, feta and thyme arancini served with soft herbs, traditional napolitana sauce & Extra virgin olive oil.

Mushroom Risotto, (vg) (vo) **\$29.50 \$39.50**

Slow roasted field mushrooms, porcini and ceps bound in an aged parmesan risotto, garnished with mascarpone and extra virgin olive oil.

Orange Scented Cous Cous, (vg) (vo) **\$19.50 \$28.00**

Warm Orange steamed cous cous, served with tea soaked apricots, almonds, feta, roasted red peppers and pomegranate molasses.

Marinated Artichokes, (v) **\$28.00 \$36.50**

Served with truffle roasted potatoes, tossed with almonds, wilted spinach and air dried cherry tomatoes, finished with a balsamic glaze and fresh herbs.

Herb Falafel, (v) **\$27.50 \$37.50**

Shallow fried, lightly spiced herb falafel, served warm on a salad of fresh roquette, orange and pickled beetroot with fresh lemon and extra virgin olive oil.

Please let us know if there is anything else you may like, if we have the ingredients we will make it.

Side Dishes

Tomato Salad

Vine Ripened Roma Tomato, Spanish onion with Aged parmesan, basil and Balsamic Glaze. (vg) (vo) **\$16.80**

Pear & Pecan Salad

New Season Pear, toasted Pecan, Rocket and parmesan dressed with an Extra Virgin Olive Oil and Red Wine and Maple Glaze. (vg) (vo) **\$15.80**

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. (vg) (vo) **\$15.80**

Steamed Green Vegetables

Broccolini and Sugar Snaps Served with a sundried tomato and cashew nut pesto, mascarpone, and Lemon infused Olive Oil. (vg) (vo) **\$14.00**

Mashed Potato

With truffle oil and chives. (vg) **\$9.80**

Roasted Rosemary Potato

Tossed in rosemary EVO, sea salt and paprika. (v) (vg) **\$9.80**

French Fries

With house made aioli. (vg) **\$9.50**