

**Oysters**, *Jet Fresh from regional growing areas of Australia,*  
*Please ask your wait-staff for information regarding origin.*

<b>Natural</b> , served with Zafferano's Spicy Mediterranean Dip & lemon	\$4.60ea
<b>Pomegranate</b> , Champagne vinegar, pomegranate and lemon thyme	\$4.90ea
<b>Zafferano's Kilpatrick</b>	\$4.90ea
<b>Mignonette</b> , Shallots, caviar and red wine vinegar.	\$4.90ea
<b>Bloody Mary Shooter</b>	\$8.00ea

**Seafood Chowder**, Zafferano's famous creamy seafood chowder with king prawns, scallops, mussels and snapper pieces garnished with baby spinach and star anise. **\$29.00**

**Prosciutto San Daniele**, Aged 18 months, shaved and served with black pepper pecorino, orange sherry vinegar reduction, roquette, pickled shallots, baby capers and micro herbs. **\$27.80**

**Zafferano's Caesar Salad**, Baby cos leaves, crisp ciabatta, egg, anchovies, shaved parmesan, bacon and creamy garlic dressing. **\$26.50**  
With Grilled Chicken or Smoked Salmon **\$36.50**

**Huon Smoked Tasmanian King Salmon**, served chilled, with toasted polenta bread, roquette and Macadamia pesto, crème fraise, fresh lemon and extra virgin olive oil. **\$32.00**

**Exmouth Scampi**, Exmouth Scampi, split and grilled in garlic butter and served with parmesan crumbed asparagus, salmon caviar and chive burre blanc. **Entrée or Main \$ M.P**

**Sea Salt Calamari**, Shallow fried Rottneest calamari dusted in Semolina & sea salt, tossed in a shaved marinated fennel & roquette salad with black olives, toasted almonds and a lime and olive oil dressing. **\$29.50 \$39.50**

**Grilled Shark Bay King Prawn Risotto**, Grilled Shark Bay King Prawns served on a bed of lemon thyme & activated charcoal risotto Nero, finished with aged parmesan and micro herbs. **\$29.50 \$38.50**

**Seafood Pasta**, Sautéed king prawns, scallops, mussels and snapper pieces, tossed with fresh chili, rocket, basil, Linguini and aged parmesan. **\$29.80 \$49.80**

**Hand Rolled Pumpkin Gnocchi**, Pan seared and served with honey roasted pumpkin, toasted walnuts, fresh sage and a rich tomato and mascarpone sauce. **\$29.50 \$38.50**

**Zafferano Seafood Plate**, grilled king prawns, scallops, calamari and pink snapper served with stone fruit chutney and Aioli. **\$59.90**

**Atlantic Salmon**, grilled medium rare, served with salsa verde, fresh lemon, micro herbs and extra virgin olive oil. **\$48.50**

**Crispy Skinned Barramundi**, Served with dukka roasted royal blue potato, soft herbs and burre blanc. **\$48.50**

**Pink Snapper**, simply grilled and served with mango chutney, fresh lemon and extra virgin olive oil. **\$49.50**

**Double Roasted Muscovy Duckling** served in a rich port wine jus with honey roasted macadamia and new season dark cherries. **\$49.50**

**Mount Barker Free Range Baby Chicken**, Portuguese marinated, char grilled and served with oregano and sweet corn salsa & cabernet jus. **\$46.50**

**Amelia Park Lamb**, Oven roasted and served pink with a dijon honey mustard and herb crust, pepperonata, rosemary and pinot jus. **\$49.90**

**Margaret River, Treeton Farm Rib Eye**, (600gms) 30 Days Dry Aged Black Angus Rib, char grilled and served with slow roasted field mushroom and Shiraz Jus. **\$68.50**

**Prime Fillet of Beef**, (220gms) Char grilled and served on white bean and almond puree with green tomato pickle and pinot jus. **\$49.90**

**Black Angus Sirloin**, (320gms) 30 Days Dry Aged, Char grilled and served with a semi sundried tomato, buffalo mozzarella tartlet with fresh basil and cabernet jus. **\$49.90**