

Zafferano

Set Menu Two : \$98 per person

Entrée

Sea Salt Calamari,

Shallow fried Rottnest 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.

Or

Chowder

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

Or

Smoked Tasmanian King Salmon,

served with toasted polenta bread, roquette and Macadamia pesto, crème fraise, fresh lemon and extra virgin olive oil.

Or

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.

Main

Red Emperor,

Simply grilled and served with mango chutney, fresh lemon and extra virgin olive oil.

Or

Barramundi

Served with dukka roasted royal blue potato, soft herbs and burre blanc.

Or

Amelia Park Lamb,

Oven roasted and served pink with a dijon honey mustard and herb crust, pepperonata, rosemary and pinot jus.

or

Black Angus Sirloin

30 Days Dry Aged, Char grilled and served with a semi sundried tomato, buffalo mozzarella tartlet with fresh basil and cabernet jus.

To Share for the table:

*Broccolini, Sugar Snaps & Asparagus Served with honey roasted smoked paprika macadamia and Lemon infused Olive Oil.
Apricot Salad: Tea soaked apricots tossed with orange segments, toasted almond, feta and roquette with apple balsamic dressing.*

Desserts

Honeycomb Bruleé

Traditional Vanilla Crème Bruleé infused with flavours of honeycomb served with house made honeycomb and Sweet Micro Herb garnish.

or

Vanilla Bean Pannacotta

Silky smooth bourbon vanilla bean Pannacotta served with lemon scented berry compote and raspberry coulis.

or

Zafferano Style Tiramisu

Coffee & Kalua Drenched Savoirdi, Whipped Mascarpone, Rum Soaked Brownie, Chocolate Shavings and Cocoa.

Or

Lemon Curd Tart

Served with toasted orange blossom marshmallow, raspberry coulis and double Cream.

Percolated Coffee & Brewed Tea served with desserts