

Desserts

Honeycomb Bruléé

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

Espresso Marquis

Rich espresso & Belgian chocolate mousse, wrapped in marquise sponge, served with cognac soaked prunes and fresh basil.

Zafferano Affogato

Marsala Zabaione & Hazelnut gelato, served with Espresso, Frangelico, Almond Biscotti and Pistachio.

Lychee & Lemongrass Bavarios

Lemongrass Scented Bavarian Crème served with mango Galliano coulis and fresh lychees.

Flourless Chocolate Pudding

Rich beetroot & dark chocolate pudding served warm with dark chocolate sauce and vanilla bean gelato.

Zafferano Style Tiramisu

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

Vanilla Bean Pannacotta

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

Lemon Curd Tart

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

Jeweled Chocolate Terrine

Rich Couverture dark chocolate terrine, jewelled with candied fruits, toasted pistachio, cashew and almond served with dark chocolate sauce

Desserts \$23.50

Zafferano's Famous Crêpe Flambé \$29.50

Cooked at your table

Crêpe Suzette, Crêpe au Strawberry or Crêpe au Banana.

Cheese Selection (For Two) \$29.50

A selection of premium cheeses served with crisp wafers, vine muscatels and quince paste

Italian Chocolate \$8.50

Baci, Gianduiotti, Vergani.