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Australia Day 2019 At Zafferano

Entrée

Sea Salt and Pepper Calamari

Crusted and shallow fried Rottneest calamari tossed with pickled fennel, tea soaked currants, toasted pepitas, roquette and a pomegranate balsamic vinaigrette.

Chilled King Prawn Salad

Shark Bay King Prawns, steamed and chilled, served with mango, avocado, mild chili and Spanish onion salsa, fresh lemon and extra virgin olive oil.

Half Shell Scallops

Fresh grilled Scarborough Scallops served with garlic butter, gremolata crumble and soft herbs.

Wagyu Bresola,

Salted and air dried, served with aged balsamic vinegar, shaved parmesan, oregano, rocket and Extra virgin olive oil.

Main

King Snapper

Simply grilled, served with mango butter sauce and a toasted brioche herb crumble.

Pumpkin & Sage Risotto

Honey roasted butternut pumpkin bound in a parmesan and sage risotto with walnuts and shaved prosciutto.

Amelia Park Lamb Rack

Simply grilled and served pink with herb roasted truffle potato, toasted almonds and pinot jus

Black Angus Fillet

Char grilled and served with a crisp potato, Italian herb rosti and pinot jus.

Garden Salad to share for the table:

Mixed summer leaves tossed with asparagus, crisp garden vegetables, cherry tomato and served with Danish fetta & Dijon vinaigrette

Dessert

Mixed Berry Eton Mess

Mixed Summer berry compote served atop crisp peaks of meringue with double cream and strawberry coulis.

Caramel Decadence

Silky Caramel Mousse layered with Pistachio Brownie and Salted Belgian Chocolate Ganache, served with Caramel Sauce, Pecan Praline, Butterscotch Gelato and Double Cream

Honeycomb Bruleé

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

Lemon Cheese Cake

Traditional Lemon cheese cake served with lemon curd, candied lemon, vanilla syrup and sherbet.

Tea and Coffee served with Desserts