

Zafferano

Mid-Week Menu \$62.00 Per Person

Monday to Thursday: lunch & dinner

For tables of 6 or less (or by prior arrangement at time of booking)

Entree

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 black pepper lime dressing.

or

Mushroom Risotto,

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

or

Apricot Salad

Tea soaked apricots and feta tossed in a salad of crisp mixed leaves, grilled chorizo, orange segments, almonds, and apple balsamic glaze.

Main

Crispy Skinned Barramundi,

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

or

Hand Rolled Pumpkin Gnocchi,

Pan seared and served with honey roasted pumpkin, toasted walnuts, fresh sage and a rich tomato and mascarpone sauce.

or

Prime Fillet of Beef,

Char grilled and served on white bean and almond puree with green tomato pickle and pinot jus.

To share for the table: Pear & Pecan Salad New Season Pear, toasted Pecan's Rocket and parmesan dressed with an Extra Virgin Olive Oil and Red Wine and Maple Glaze.

Dessert

Zafferano Style Tiramisu

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

or

Vanilla Bean Pannacotta

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

or

Lychee & Lemongrass Bavarios

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

Please Note: when enjoying this menu **NO further discount** can be applied to the table. This menu is not available with any other promotion or offer.



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