

Christmas Lunch at Zafferano

\$175pp

Entrée

Zafferano Mediterranean Seafood Salad

Fresh steamed and chilled king prawns, scallops, pink Snapper and mussels, tossed with roquette, marinated fennel, black olive, toasted almonds and a black pepper lime dressing.

Sea Salt and Pepper Calamari

Shallow fried Rottnest calamari dusted in Semolina & sea salt, tossed in a shaved marinated fennel & roquette salad with black olives, toasted almonds and black pepper lime dressing.

Peach and Lemon Myrtle Goats Cheese Salad

New season Roleystone peaches and chevre tossed in a salad of crisp summer leaves, grilled chorizo, orange, macadamias, and Wild honey balsamic glaze.

Lobster Risotto

Shark bay lobster meat bound in a rich tomato and mascarpone risotto with fresh basil and aged parmesan.

Berkshire Prosciutto,

24 month cured, shaved and served with black pepper pecorino, orange sherry vinegar reduction, roquette, pickled shallots, baby capers and micro herbs.

Main

Red Emperor

Grilled and served with parmesan crumbed asparagus & chive butter sauce.

Double Roasted Muscovy Duckling

Served in a rich port wine jus with mulled cider black cherry chutney.

Barramundi

Grilled crispy skin, served with parsnip puree, spiced peach relish, fresh lemon and extra virgin olive oil.

Christmas Turkey

Zafferano Traditional Christmas Roast Turkey Served with honey cured ham, roasted potatoes roasted pumpkin, macadamia and sage seasoning, Cranberry sauce and a rich turkey jus.

Prime Fillet of Beef

Char grilled and served with grilled balsamic onion, thyme and feta polenta, cabernet 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

Christmas Day

Dessert Selection

Christmas Pudding

Traditional rich fruit pudding served warm with brandy infused anglaise, dark cherries 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

B52 Cheesecake

Layered Kahlua, bailey's Irish cream and Cointreau spiked cream cheese set on crushed chocolate shortbread with vanilla crème anglaise and chocolate wafers.

Mango Eton Mess

Fresh Kensington Pride mango, folded through crisp crushed meringue with passionfruit coulis and double cream

Honeycomb Bruleé

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