

# *Zafferano's Sunday Seafood Menu*

*\$68 per Person*

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

## *Entrée*

### *Huon Smoked Tasmanian King Salmon,*

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

### *Half Dozen Oysters Mignonette*

*Shallots, caviar and red wine vinegar.*

### *Seafood Chowder,*

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

### *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 a lime and olive oil dressing.*

## *Main*

### *Grilled King Prawns,*

*, Grilled Shark Bay King Prawns served on a bed of lemon thyme & activated charcoal risotto Nero, finished with aged parmesan and micro herbs.*

### *Crispy Skinned Barramundi,*

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

### *Red Emperor,*

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

### *Blue Swimmer Crab Pasta*

*Fresh blue swimmer crab meat bound in a rich tomato and mascarpone Napoli sauce, served with handmade linguini pasta, and finished with fresh basil and shaved aged parmesan.*

*Salad to share: Apple and Fennel Salad Crisp pink lady apple, fennel bulb, cherry tomato and Danish feta tossed with roquette and apple balsamic dressing with shaved parmesan.*

## *Dessert*

### *Vanilla Bean Pannacotta,*

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

### *Honeycomb Bruleé*

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

### *Tiramisu*

*Coffee flavoured sponge fingers with fresh mascarpone, rum soaked fudge brownie and cocoa dusting.*

### *Espresso Marquis*

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

*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.*