

Valentine's Day at Zafferano 2019

Louis Roederer Champagne on Arrival

Entree

Apricot Salad

Tea soaked apricots tossed with orange segments, toasted almond, feta and rocket with an apple and balsamic dressing.

or

Smoked Tasmanian King Salmon,

Served with rocket; baby capers, Spanish onion, toasted parmesan wafers, and horseradish cream.

or

Sea Salt Calamari,

Shallow fried Rottneest calamari dusted in Semolina & sea salt, tossed in a shaved marinated fennel & rocket salad with black olives, toasted almonds and a lime and olive oil dressing

or

King Prawns,

Steamed, chilled and served with Kensington pride mango, avocado and red onion salsa, fresh herbs and a lime and extra virgin olive oil dressing.

Main

Pink Snapper,

Simply grilled & served with parmesan crumbed asparagus & chive beurre blanc.

or

Mount Barker Free Range Baby Chicken,

Portuguese marinated, char grilled and served with oregano and sweet corn salsa & cabernet jus.

or

Amelia Park Lamb

Herb crusted, oven roasted and served pink. Oven roasted and served pink with chermoula brioche crust, jeweled cous cous & pinot jus.

or

Prime Fillet of Beef,

Char grilled and served with a crisp Italian herb and chorizo rosti with cabernet jus.

To share for the table: Green Leaf and Feta Salad, Balsamic & Olive Oil Dressing

Dessert

Rich Chocolate Indulgence

Rich Belgian chocolate mousse, layered with fudge brownie, salted dark chocolate ganache and served double cream and dark chocolate sauce.

or

Honeycomb Bruleé

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

or

Lemon Curd Tart

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

or

Vanilla Bean Pannacotta

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

Tea or Coffee

Upgrade your experience:

Add a luxury boxed Red Rose & boutique chocolate for: \$70.00

Or

*Add a luxury boxed Red Rose & boutique chocolate
&*

A Bottle of Louis Roederer NV Champagne at the table: \$160.00

