

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 Macadamia pesto, sherry vinegar reduction, roquette, pickled shallots, baby capers and micro herbs.

Half Dozen Oysters Natural

Served with Mediterranean dipping sauce.

Garlic King Prawns,

Confit garlic butter kings prawns served with creamy mashed potato and fresh chive.

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

Seafood Pasta,

Sautéed king prawns, scallops, mussels and snapper pieces, tossed with fresh chili, rocket, basil, Linguini and aged parmesan.

Tasmanian Orange Roughy

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.

Chilli Mussels,

Steamed South Australian Mussels tossed in a rich chili and tomato sauce, with Mediterranean vegetables and fresh basil.

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.

Lychee & Lemongrass Bavarios

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

Tiramisu

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

Cloth Aged Cheddar,

18 Month cloth aged Cheddar, served with quince paste, lavosh and dried fruits.

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.