

Mother's Day at Zafferano 2019

Entrée

Sea Salt Calamari,

Shallow fried Rottneest calamari dusted in Semolina & sea salt, served with roquette, marinated fennel, black olive, toasted almonds and a black pepper lime dressing.

Smoked Tasmanian King Salmon,

served with a light salad of watercress, orange segments and swiss chard dressed with orange and saffron glaze, balsamic pearls and micro herbs.

Slow Roasted Field Mushrooms

With olive oil roasted potato, air dried roma tomato, goat's cheese and aged balsamic.

Carpaccio

Cured aged 'Black Angus' beef fillet served with mustard mayonnaise, baby capers, micro herbs, rocket and shaved aged parmesan.

Prawn and Lobster Bisque

Zafferano's famous creamy Lobster bisque with king prawns, scallops, mussels and snapper pieces garnished with fresh basil and Mascarpone

Main

King Snapper,

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

Crispy Skinned Barramundi,

Served with creamy lentils du puy, lemon and extra virgin olive oil.

Double Roasted Muscovy Duckling

Serve -d in a rich port wine jus with tea soaked apricots and Whiskey glazed walnuts.

Amelia Park Lamb,

Oven roasted and served pink with a honey Dijon brioche crust, with apple chutney, fresh mint and a pinot jus.

Prime Fillet of Beef,

Char grilled and served on crisp garlic and rosemary potato rosti with Cabernet Jus.

Apricot Salad

Tea Soaked apricots & mixed winter leaves tossed with feta, orange segments, flaked almonds & topped with a pomegranate balsamic dressing.

Dessert

Caramel Decadence

Silky smooth caramel mousse layered with pistachio brownie and rich salted Belgian chocolate ganache, served with caramel sauce, pecan praline, butterscotch gelato and double cream

Orange Blossom & Limoncello Parfait

Orange Blossom & Limoncello Parfait served with Candied Citrus, Blood Orange Syrup and Sherbet.

Coconut Pannacotta,

Silky smooth coconut Pannacotta served with Kensington pride mango, honey roasted macadamia and toasted coconut.

Butterscotch & Popcorn Bruleé

Traditional Vanilla Crème Bruleé infused with flavours of Butterscotch Popcorn, served with Candied Kettle Corn and Sweet Micro Herb garnish.

Chocolate Cashew Brittle Tart

Toasted Cashew Brittle and couverture tart served with double cream and dark chocolate sauce.

Tea or coffee

