

Desserts

Raspberry Bruleé

Traditional Vanilla Crème Bruleé infused with flavours of raspberries served with house made lemon shortbread and double cream.

Black Cherry and Coconut Delice

Layers of delicate coconut sponge, rich chocolate mousse and black cherry jelly wrapped in Belgian chocolate served black cherry coulis and sweet micro herbs.

Zafferano Affogato

Marsala Zabaione & Hazelnut gelato, served with Espresso, Frangelico, Almond Biscotti and Pistachio.

Salted Caramel Bavarios

Salted Caramel Bavarian Crème served with couverture chocolate sauce and vanilla wafers.

Sticky Date Pudding

Delicious sticky date pudding served warm with butterscotch sauce, Vanilla bean gelato and pecan praline.

Zafferano Style Tiramisu

Coffee & Kalua Drenched Savoiaridi, Whipped Mascarpone, Rum Soaked Brownie, Chocolate Shavings and Cocoa.

Baci Tart

Toasted hazelnut and couverture Tart served with double cream and chocolate sauce.

Pedro Ximenez Terrine

Rich Couverture dark chocolate terrine, spiked with El Candado Pedro Ximenez and served with sherry soaked ginger raisins, double cream and sweet micro herbs.

Desserts \$25.50

Zafferano's Famous Crêpe Flambé \$32.50

Cooked at your table

Crêpe Suzette, Crêpe au Strawberry or Crêpe au Banana.

Cheese Selection (For Two) \$29.50

A selection of premium cheeses served with crisp wafers, vine muscatels and quince paste

Italian Chocolate \$8.50

Baci, Gianduiotti, Vergani.