

**Oysters**, Jet Fresh from regional growing areas of Australia,  
*Please ask your wait-staff for information regarding origin.*

<b>Natural</b> , served with Zafferano's Spicy Mediterranean Dip & lemon	<b>\$4.60ea</b>
<b>Fennel</b> , Dill Champagne vinegar, pickled Fennel	<b>\$4.90ea</b>
<b>Zafferano's Kilpatrick</b>	<b>\$4.90ea</b>
<b>Salsa</b> , Roma tomato, basil, mild chili, fresh orange	<b>\$4.90ea</b>
<b>Vodka Shooter</b> , Cucumber and Verjuice	<b>\$8.00ea</b>

**Seafood Chowder**, Zafferano's famous creamy seafood chowder with king prawns, scallops, mussels and snapper pieces garnished with baby spinach and star anise. **\$29.00**

**Cured Beef Cecina**, Traditional Spanish style cured Beef, shaved and served with black Truffle pecorino, pomegranate reduction, roquette, pickled shallots and micro herbs, **\$27.80**

**Zafferano's Caesar Salad**, Baby cos leaves, crisp ciabatta, egg, anchovies, shaved parmesan, bacon and creamy garlic dressing. **\$26.50**  
With Grilled Chicken or Smoked Salmon **\$36.50**

**Huon Smoked Tasmanian King Salmon**, served chilled, with handmade fennel Lavosh roquette, dill crème fraise and a beetroot balsamic glaze. **\$32.00**

**Exmouth Scampi**, Exmouth Scampi, split and grilled in garlic butter and served with parmesan crumbed asparagus, salmon caviar and chive burre blanc. **Entrée or Main \$ M.P**

**Sea Salt Calamari**, Shallow fried Rottneest calamari dusted in Semolina & sea salt, tossed in a shaved marinated vegetable & roquette salad with baby capers, pink grapefruit and champagne vinaigrette dressing. **\$29.50 \$39.50**

**Grilled Shark Bay Scallops**, Simply grilled and served on a bed of buttered leek and lemon myrtle goats cheese risotto, finished with aged parmesan and micro herbs. **\$38.50 \$49.90**

*Proud supporters of Western Australia's local premium produce and suppliers*

**Seafood Pasta**, Sautéed king prawns, scallops, mussels and snapper pieces, tossed with fresh chili, rocket, basil, Linguini and aged parmesan. **\$29.80 \$49.80**

**Pan Seared Parmesan Gnocchi**, sautéed hand rolled gnocchi with thyme scented truffle butter, wilted spinach, slow roasted field mushrooms, porcini and ceps. **\$29.50 \$38.50**

**Zafferano Seafood Plate**, grilled king prawns, scallops, calamari and pink snapper served with stone fruit chutney and Aioli. **\$59.90**

**Atlantic Salmon**, grilled medium rare, served with caramelized Spanish onion and burre blanc. **\$48.50**

**Crispy Skinned Barramundi**, Served with lemon roasted sweet potato and green olive tapenade. **\$48.50**

**Pink Snapper**, simply grilled and served with apricot, fig and ginger chutney, fresh lemon and extra virgin olive oil. **\$49.50**

**Double Roasted Muscovy Duckling** served in a rich port wine jus with blackberries and caraway roasted pistachio. **\$49.50**

**Mount Barker Free Range Baby Chicken**, Lemon and fresh herb marinated, char grilled and served with Mediterranean vegetable ragout & cabernet jus. **\$46.50**

**WA Suffolk Lamb**, Herb crusted, oven roasted and served pink with olive oil roasted royal blue potato, mint reduction and a sage & hazelnut pesto with pinot jus. **\$52.50**

**Harvey Cape Naturaliste MSA Rib Eye**, (600gms) 30 Days Dry Aged Black Angus Rib, char grilled and served with slow roasted field mushroom and Shiraz Jus. **\$68.50**

**Harvey Cape Naturaliste MSA Prime Fillet of Beef**, (220gms) Char grilled and served on crisp potato and rosemary rosti with green tomato pickle and pinot jus. **\$49.90**

**Harvey Cape Naturaliste MSA Black Angus Sirloin**, (320gms) 30 Days Dry Aged, Char grilled and served with Black truffle scented salsa rosso and cabernet jus. **\$49.90**

*Proud supporters of Western Australia's local premium produce and suppliers*