

Zafferano

Mid-Week Menu \$65.00 Per Person

Monday to Friday : lunch & dinner

For tables of 6 or less (or by prior arrangement at time of booking)

Entree

Sea Salt Calamari

Shallow fried Rottnest calamari dusted in Semolina & sea salt, tossed in a shaved marinated vegetable & roquette salad with baby capers, pink grapefruit and champagne vinaigrette dressing

or

Pan Seared Parmesan Gnocchi,

Sautéed hand rolled gnocchi with thyme scented truffle butter, wilted spinach, slow roasted field mushrooms, porcini and ceps.

or

Tomato Salad

Roma, Heirloom and medley cherry tomatoes tossed with fresh oregano and Spanish onion, crumbled Manchego & glazed with balsamic reduction.

Main

Atlantic Salmon,

Grilled medium rare, served with caramelized Spanish onion and burre blanc.

or

Saffron & Sweet Pea Risotto,

Baby sweet peas bound in an aged parmesan saffron risotto, garnished with micro herbs and extra virgin olive oil.

or

Prime Fillet of Beef,

Char grilled and served on crisp potato and rosemary rosti with green tomato pickle and pinot jus.

To share for the table: Pear & Pecan Salad New Season Pear, toasted Pecan's Rocket and parmesan dressed with an Extra Virgin Olive Oil and Red Wine and Maple Glaze.

Dessert

Zafferano Style Tiramisu

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

or

Vanilla Bean Pannacotta

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

or

Salted Caramel Bavarios

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

Please Note:

once a guest is utilizing this menu **NO further discount** can be applied to the table. This menu is not available with any other promotion or offer.