

Zafferano Mid-Week

Menu \$58.00 Per Person

Monday to Friday: Lunch

Monday to Thursday Dinner

Entree

Sea Salt Calamari,

Shallow fried, pickled vegetables, roquette, almonds and black pepper & lime dressing.

or

Pan Seared Parmesan Gnocchi,

Sautéed hand rolled gnocchi with cherry tomato, Kalamata olive, wilted spinach and fresh sage.

or

Tomato Salad,

Roma, heirloom and cherry tomatoes, fresh oregano, Spanish onion, Danish feta & balsamic reduction.

Main

Atlantic Salmon,

Char grilled, medium rare, sundried tomato pesto, beurre blanc.

or

Jarrah Roasted Fennel,

Bound in a rich vegetable and parmesan risotto.

or

Treeton Farm Black Angus Fillet of Beef,

(220g) Char Grilled, Pecorino polenta with pomegranate molasses and cabernet 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 Savoiarði, whipped mascarpone, rum soaked brownie, chocolate shavings and cocoa.

or

Vanilla Bean Bruleé

Traditional Vanilla Crème Bruleé served with house made shortbread and double cream.

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.