

Zafferano's Father's Day Lunch

\$78 per Person

Entrée

Blue Swimmer Crab Pasta,

Shark bay blue swimmer crab meat tossed with fresh chili, rocket, basil, linguini and aged parmesan.

Slow Roasted Field Mushroom,

From the stone oven served on pecorino polenta with fig vincotto.

Black Angus Carpaccio,

Cured, aged Black Angus Beef Sirloin, mustard mayonnaise, baby capers, rocket and shaved aged parmesan.

Sea Salt Calamari,

Shallow fried Rottneest calamari dusted in semolina & sea salt, served with roquette, roasted red peppers, pepitas, basil and orange balsamic dressing.

Seafood Chowder,

Creamy seafood chowder with king prawns, scallops, mussels and snapper pieces garnished with baby spinach and star anise.

Main

Rotisserie Pork Loin,

Coal fired pork loin stuffed with pear and sage, served on Stone roasted root vegetables with rhubarb chutney and cabernet Jus.

Crispy Skinned Barramundi,

Served on Creamy smoked bacon and cannellini bean puree with toasted almonds and micro herbs.

Red Emperor,

Simply grilled and served with parmesan crumbed asparagus chive burre blanc.

Black Angus Fillet of Beef,

Char grilled and served on creamy truffled mashed potato with heirloom tomato & caramelized onion relish, cabernet jus.

Whole Boneless Spatchcock,

*Char grilled and wood roasted served with oregano and sweet corn salsa & cabernet jus.
Salad to share: Apple and Fennel Salad Crisp pink lady apple, fennel bulb, cherry tomato and Danish feta tossed with roquette and apple balsamic dressing with shaved parmesan.*

Dessert

Chai Pannacotta,

Silky smooth Chai Pannacotta served with caramel sauce and handmade honeycomb.

Vanilla Bean Bruleé

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

Zafferano Style Tiramisu

Coffee & Kalua Drenched Savoiaridi, whipped mascarpone, rum soaked brownie, chocolate shavings and cocoa

Lemon Curd Pudding

Light lemon syrup pudding served warm with lemon curd, anglaise, vanilla bean gelato and Sherbet.

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.