

Seafood Grill

Sea Salt Calamari, Shallow fried, peperonata, roquette, basil and red wine vinaigrette.
\$24.90 \$36.50

Pink Snapper, Simply grilled, parmesan crumbed asparagus & Chive burre blanc. \$45.90

Atlantic Salmon, Char grilled, medium rare, golden beet puree and lemon thyme. \$44.50

Crispy Skinned Barramundi, Coconut turmeric roasted carrot puree. \$44.90

Jumbo Tiger Prawns, Char grilled, peach chutney, Roma tomato, roasted red pepper salsa.
\$34.50 \$46.50

Exmouth Scampi, Split and wood roasted in garlic butter and served with
parmesan crumbed asparagus and chive burre blanc. \$42.00 \$68.20

Grilled Shark Bay Scallops, Simply grilled and served with rhubarb chutney, roasted chorizo
and fried sage. \$36.00 \$49.90

Sides

Pumpkin & Pine Salad, Stone roasted butternut pumpkin, toasted pine nut, Persian
fetta, rocket and poppy seed dressing. \$12.80

Pear & Pecan Salad, Crisp pear, pecan, rocket and parmesan red wine, maple
dressing. \$12.80

Zafferano's Caesar Salad, Baby cos leaves, crisp ciabatta, egg, anchovies, parmesan,
bacon & creamy garlic dressing. \$14.90

Steamed Broccolini, Honey roasted, smoked paprika macadamias and lemon infused
Olive Oil. \$12.50

Mashed Potato, With truffle oil and chives. \$9.80

Roasted Rosemary Potato, Tossed in rosemary EVOO, sea salt and paprika.
\$9.80

French Fries, With confit garlic aioli. \$9.50