

Valentine's Day at Zafferano 2021

Louis Roederer Champagne on Arrival

Entree

Bourbon & Maple Cured Tasmanian King Salmon,

Served chilled with rocket, beetroot relish, toasted parmesan wafers, and horseradish cream.

or

Sea Salt Calamari,

Shallow fried Rottneest calamari dusted in Semolina & sea salt, tossed in a shaved marinated fennel & roquette salad with black olives, toasted almonds and a lime and olive oil dressing

or

Fig Salad

Tea soaked Turkish figs tossed with orange segments, toasted almond, goats cheese and roquette with an apple and balsamic dressing.

or

King Prawns

Pan seared and tossed with tagliarini pasta, fresh lemon, basil, baby spinach, aged parmesan and a light tomato and saffron coulis.

Main

Pink Snapper,

Simply grilled & served with parmesan crumbed asparagus & chive beurre blanc.

or

Atlantic Salmon,

Grilled medium rare, served on lightly spiced bubba ganoush with pink lady apple salsa, pomegranate molasses & micro herbs.

or

Mount Barker Free Range Baby Chicken,

Portuguese marinated, char grilled and served with stone roasted baby carrots, oregano & cabernet jus.

or

Prime Fillet of Beef,

Char grilled and served with a crisp Italian herb and chorizo rosti with cabernet jus.

To share for the table: Green Leaf and Feta Salad, Balsamic & Olive Oil Dressing

Dessert

Lemon Curd Meringue

Served with toasted orange blossom marshmallow, raspberry coulis and double Cream.

or

Rich Chocolate Indulgence

Rich Belgian chocolate mousse, layered with fudge brownie, salted dark chocolate ganache and served double cream and dark chocolate sauce.

or

Honeycomb Bruleé

Traditional Vanilla Crème Bruleé infused with flavours of honeycomb served with house made honeycomb and Sweet Micro Herb garnish.

or

Vanilla Bean Pannacotta

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

Tea or Coffee