

Zafferano Mid-Week

Menu \$62.00 Per Person

Monday to Thursday: Lunch

Monday to Friday Dinner

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

Entree

Sea Salt Calamari,

Shallow fried, peperonata, roquette, basil and red wine vinaigrette.

or

Pan Seared Parmesan Gnocchi,

Sautéed hand rolled gnocchi with honey roasted pumpkin, toasted pine nuts, spinach and thyme.

or

Black Angus Carpaccio,

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

Main

Pink Snapper,

Simply grilled, parmesan crumbed asparagus & Chive burre blanc.

or

Chorizo, Cabernet & Sage Risotto,

Oven roasted mild Spanish chorizo, sage heirloom cherry tomato bound in a rich Cabernet and parmesan risotto.

or

Treeton Farm Black Angus Fillet of Beef,

(220g) Stone roasted French beans, toasted almonds, preserved lemon 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 Savoiardi, whipped mascarpone, rum soaked brownie, chocolate shavings and cocoa.

or

Peach Cobbler Bruleé

Traditional peach scented Crème Bruleé served with toasted coconut dacquoise sponge and double cream.

or

Mango Bavarios

Carnarvon mango Bavarian Crème served with spiked passionfruit coulis and lemon shortbread and sweet micro herbs.

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.