

Mother's Day at Zafferano 2021

\$98.00 per person

Entrée

Sea Salt Calamari,

Shallow fried Rottnest calamari dusted in Semolina & sea salt, served with roquette, marinated vegetables, black olive, toasted almonds and a black pepper lime dressing.

Chilled Jumbo Tiger Prawn Salad

Skull Island Tiger Prawns, steamed and chilled, served with mango, avocado, mild chili and Spanish onion salsa, fresh lemon and extra virgin olive oil.

Prosciutto San Daniele,

Aged 18 months, shaved and served with black pepper pecorino, orange sherry vinegar reduction, roquette, pickled shallots, baby capers and micro herbs.

Huon Smoked Tasmanian King Salmon,

Served chilled, wrapped in a delicate dill crepe with lemon scented sour cream, shallot, lemon & extra virgin olive oil.

Zafferano's Caesar Salad,

Baby cos leaves, crisp ciabatta, egg, anchovies, parmesan, bacon and creamy garlic dressing.

Main

King Snapper,

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

Shark Bay Pearl Perch,

Pan fried, served with golden beet puree and lemon thyme.

Whole Boneless Spatchcock,

Char grilled and wood roasted served with oregano and tomato and red pepper salsa & cabernet jus.

Mushroom Risotto,

slow roasted field mushrooms, porcini and ceps bound in an aged parmesan risotto, garnished with mascarpone and extra virgin olive oil.

Prime Fillet of Beef,

Char grilled and served on crisp garlic and rosemary potato rosti with Cabernet Jus.

Apricot Salad

Tea Soaked apricots & mixed winter leaves tossed with feta, orange segments, flaked almonds & topped with a pomegranate balsamic dressing.

Dessert

Chocolate & Honeycomb Tart

Rich Belgium chocolate ganache, house made honeycomb, dark chocolate sauce and double cream.

Affogato

Hazelnut gelato, Frangelico syrup and homemade almond biscuit.

Lemon Cheese Cake

Traditional Lemon cheese cake served with lemon curd, candied lemon, vanilla syrup and sherbet.

Vanilla Bean Pannacotta

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

