

Zafferano Mid-Week

Menu \$65.00 Per Person

Monday to Thursday: Lunch & Dinner
(For tables of a maximum of 6 only)

Entree

Sea Salt Calamari,

Shallow fried, tossed with pickled vegetables, roquette, roasted almonds and black pepper & lime dressing.

or

Tomato Salad,

Roma tomato, fresh oregano, Spanish onion, Danish feta & balsamic reduction.

or

Black Angus Carpaccio,

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

Main

Pink Snapper,

Simply grilled, lightly spiced heirloom tomato pickle fresh lemon and extra virgin olive oil.

or

Saffron & Sweet Pea Risotto,

Baby sweet peas bound in an aged parmesan saffron risotto, garnished with micro herbs and extra virgin olive oil.

or

Treeton Farm Black Angus Fillet of Beef,

(220g) served with slow roasted balsamic field mushrooms and cabernet jus.

To share for the table: Apple & Walnut Salad, Crisp apple, walnut, rocket and parmesan French vinaigrette dressing.

Dessert

Zafferano Style Tiramisu

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

or

Toasted Marshmallow Bruleé

Traditional vanilla Crème Bruleé served with toasted handmade vanilla bean marshmallow & sweet micro herbs.

or

Orange Blossom Pannacotta

Silky smooth Pannacotta scented with orange blossom water and served with Persian fairy floss.

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.