

Zafferano Mid-Week

Menu \$65.00 Per Person

Tuesday to Friday: Lunch

Tuesday to Thursday Dinner

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

Entree

Sea Salt Calamari,

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

or

Pan Seared Parmesan Gnocchi,

Sautéed hand rolled gnocchi with cherry tomato, Kalamata olive, wilted spinach and fresh sage.

or

Tomato Salad,

Roma, heirloom and cherry tomatoes, fresh oregano, Spanish onion, Danish feta & balsamic reduction.

Main

Atlantic Salmon,

Simply grilled, parmesan crumbed asparagus & Chive burre blanc.

or

King Prawn Linguini,

Sautéed king prawns, tossed with fresh chili, lemon, rocket, basil and aged parmesan.

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 Savoiardi, whipped mascarpone, rum soaked brownie, chocolate shavings and cocoa.

or

Limoncello & Mascarpone Tart

Light Limoncello spiked mascarpone tart, house made lemon curd, berry coulis and double cream.

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.