

Mother's Day at Zafferano 2022

Entrée

Sea Salt Calamari,

Shallow fried Rottneest 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, seared with spiced peach chutney, fresh lemon and extra virgin olive oil.

Shark Bay Pearl Perch,

Pan fried, and served with parmesan crumbed asparagus & chive butter sauce.

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

Belgian Chocolate, Chili Parfait,

Rich Couverture dark chocolate parfait, mildly spiced and served with dark chocolate sauce candied orange, double cream and sweet basil micro herbs.

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.

Orange Blossom Pannacotta

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

