

ZAFFERANO

Breads

Crispy Turkish Bread, Extra Virgin Olive Oil & balsamic \$9.80

Baguette, served with Whipped butter & sea salt. \$9.50

Garlic & Parmesan Ciabatta, \$12.90

Olives, Feta, Grilled Chorizo, Marinated Olives, Danish Feta, Artisan Chorizo. \$19.50

Oysters & Entree

Natural, Mediterranean Dipping sauce & lemon. \$6.50ea

Horseradish, Crème fraiche, Salmon Caviar & micro herbs. \$7.00ea

Zafferano's Kilpatrick, \$7.00ea

Seafood Chowder,

Zafferano creamy seafood chowder with king prawns, scallops, and snapper pieces garnished with baby spinach and star anise. \$34.50

Seafood Linguini,

Sautéed king prawns, scallops and snapper pieces, tossed with fresh chili, lemon, rocket, basil and aged parmesan. \$35.90 \$49.00

Sea Salt Calamari,

Dusted in spicy semolina, shallow fried, tossed in a pear & rocket salad with a black pepper & lime dressing. \$29.00 \$39.50

Charcuterie

Cured, aged Black Angus Beef Bresaola & San Daniele Prosciutto, truffle scented extra virgin olive oil, caper berries,

Shaved aged parmesan & Grilled Sour Dough \$32.50

Mushroom Risotto,

Slow roasted field mushrooms, porcini and ceps bound in an aged parmesan risotto with mascarpone & cress. \$29.50 \$42.50

Mains

Pink Snapper,

Simply grilled, served with charred asparagus and chive burre Blanc. \$49.50

Crispy-Skinned Barramundi,

Served with Garlic roasted fennel and a lime & extra virgin olive oil piquant. \$48.90

Boneless Whole Baby Chicken

Lightly Marinated in Moroccan spices, grilled and served on Pepperonata with Oregano & Chianti. \$46.50

WA Suffolk Lamb Rack,

Truffle Dijon and brioche crusted, served pink with lemon thyme baked chat potato & pinot jus. \$58.80

Treeton Farm Black Angus Fillet of Beef,

(220g) served with slow roasted balsamic field mushrooms and cabernet jus. \$59.00

Treeton Farm Black Angus Sirloin,

(320gms) 60 Days Dry Aged, Char grilled and served with seeded Dijon & Chive butter and cabernet jus. \$56.90

Treeton Farm Black Angus MSA Rib Eye,

(450gms) 60 Days Dry Aged char grilled and served with caramelized red onion Shiraz jus. \$69.00

Additional Seasonal Produce Available Every Day

Sides

Mixed Green Leaf Salad,

Assorted Green leaf salad with Spanish onion, black olives,

Lime and olive oil vinaigrette \$14.90

Tomato Salad,

Roma tomato, mozzarella fresh basil and balsamic glaze, \$14.90

Zafferano's Caesar Salad,

Baby cos, crisp ciabatta, egg, anchovies, parmesan, bacon,

Creamy garlic dressing. \$28.50

Pan Seared Broccolini & Asparagus

Macadamias, lemon & parmesan \$15.90

Baby Carrots

Garlic butter, parsley, thyme and sweet balsamic. \$14.90

Crisp Chat Potatoes

Extra Virgin Olive Oil, Rosemary and Sea salt. \$12.90

Hand Cut Potato Chips with Aioli \$12.90

Zafferano

In addition to our daily menus, we always have some special items available depending on market availability and seasonal availability.

West Australian Crayfish

Local Tiger prawns

King Prawns

Norwest Scampi

Local Rottnest Scallops

Lancelin Dhufish

Abrolhos Islands Red Emperor

Abrolhos Islands Coral Trout

Our Beef Treeton Farm from the Margret River region has the finest Limousine, Angus and Murray Grey cattle that are hand selected from the cleanest undulating grasses from our South West.

Some of which are 450g Rib Steak, Prime fillet, 300gm Sirloin, Rump and Lamb are always available.

All of our produce is the freshest highest quality available and we prepare them with the greatest of care to bring you the best possible flavours our beautiful state of Western Australia has to offer.

From our pristine West Australian waters and down to the magnificent South West

All of Zafferano produce is sourced from our local artisan growers & producers.

Our Chef Mark Diels has been creating magnificent seafood and meat dishes for more than 40 years that have been inspired from the flavours of our beautiful state of

Western Australia

We hope you enjoy our food as much as we enjoy preparing it for you!