

Mother's Day at Zafferano

\$125.00pp

Entree

Huon Smoked Tasmanian King Salmon,

Served chilled, wrapped in a spinach crepe with lemon crème fraise, baby caper, rocket, lemon and EVO

Or

Sea Salt Calamari;

Shallow fried Rottneest calamari dusted in Semolina & sea salt, tossed in a shaved marinated fennel & roquette salad with black olives, toasted almonds and a lime and olive oil dressing

Or

Black Angus Carpaccio,

Cured, aged Black Angus Beef Sirloin, truffle scented extra virgin olive oil, pickled shallots, rocket and shaved parmesan.

Or

Jumbo Tiger Prawn Salad

Skull Island Tiger Prawns, steamed and chilled, served with mango puree, avocado and aioli

Main

Pink Snapper,

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

Or

Mushroom Risotto,

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

Or

Mount Barker Free Range Chicken Breast

Dusted in semolina, grilled and served with sweet Pepperonata, oregano & cabernet jus.

Or

Prime Harvey Fillet of Beef,

Char grilled and served with balsamic field mushroom and cabernet jus.

To share for the table:

Green Leaf, Feta, Spanish onion & black olive Salad, Balsamic & Olive Oil Dressing

Dessert

Bruleé

Traditional vanilla bean Crème Bruleé served with double cream and sweet micro herbs.

Or

Belgian Chocolate

Belgium chocolate parfait served with dark chocolate sauce candied orange, double cream.

Or

Zafferano Style Tiramisu

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

Or

Vanilla Bean Pannacotta

Silky smooth bourbon vanilla bean Pannacotta served berry compote an