

Father's Day at Zafferano

Sunday 1st September 2024

\$129.00pp

Entrée

Calamari,

Shallow fried in spicy semolina, tossed in a pear & rocket salad with olive oil & lime dressing.

Black Angus Carpaccio,

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

Jumbo Tiger Prawns

Grilled Skull Island Tiger Prawns, served with a spicy peach relish, lime, olive oil & pepper dressing

Mushroom Risotto,

Slow roasted field mushrooms, porcini and ceps bound in an aged parmesan risotto with mascarpone

Main

Red Emperor,

Simply grilled and served with parmesan crumbed asparagus chive burre Blanc.

Barramundi,

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

Mount Barker Chicken

Marinated in light Moroccan spices, grilled, and served on Pepperonata with pinot jus.

Prime Harvey Fillet of Beef,

Char grilled and served with mixed mushroom ragout and cabernet jus.

To share

Mixed Green Leaf Salad

Assorted Green Leaf Salad with Spanish onions, black olives, lime and olive oil vinaigrette.

Dessert

Zafferano Style Tiramisu

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

Lemon Curd Pudding

Light lemon syrup pudding served warm with lemon curd, vanilla bean gelato, double cream, and Sherbet.

Traditional Pannacotta

Silky smooth vanilla bean Pannacotta served with an autumn berry compote & crème de cassis.

Belgian Chocolate Parfait,

Rich dark chocolate & Crème de Cacao parfait,

Served with dark Chocolate sauce, double cream, sweet basil micro herbs.

Zafferano Children's menu available.

To book a table please see one of our friendly staff members.