

Melbourne Cup at Zafferano 2024

\$140 per person

Glass of French Champagne upon arrival

Entrée

Half Dozen Natural Oysters,

Served with Zafferano's Spicy Mediterranean Dip & lemon

Black Angus Carpaccio,

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

Sea Salt Calamari,

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

Chili Pine Nut Pasta, (VO)

Sautéed rocket, chili. Pine nuts and confit garlic tossed with linguini pasta, Aged parmesan and extra virgin olive oil.

Main

Pink Snapper,

Simply grilled, served with crumbed asparagus and chardonnay chive beurre blanc.

WA Suffolk Lamb Rack

Truffle Dijon and brioche crusted, served pink with sweet potato & pinot jus.

Zafferano's Caesar Salad (VO)

Free range grain fed Chicken breast served warm, baby cos, crisp ciabatta, egg, anchovies, parmesan, bacon and a creamy garlic dressing.

Treeton Farm Black Angus Sirloin,

(320gms) 30 Days Dry Aged, Char grilled, served with seeded Dijon & chive butter and cabernet jus.

To Share for the table:

Mixed Garden Greens with Spanish onion, cherry tomatoes, Almond flakes and raspberry vinaigrette.

Desserts

Zafferano Style Tiramisu,

Coffee & Kalua Drenched Savoirdi, Whipped Mascarpone, Rum Soaked Brownie, Chocolate Shavings and Cocoa.

Bruleé

Traditional vanilla bean Crème Bruleé served with sweet micro herbs.

Lemon Curd Tart

Citrus lemon curd tart, sweet short crust pastry served with double cream.

Butterscotch Sticky Date Pudding

Traditional Sticky date Pudding, Served warm with Dulce de leche, Vanilla bean gelato and Crème Anglaise.