

# Zafferano

## Set Menu Tuesday-Friday Lunch and Dinner

*Two Course Set Menu With Your Choice of Entrée/Main or Main/Dessert*

*\$59.00 Per Person*

*Or*

*Three Course Set Menu*

*\$78.00 Per Person*

### Entrée

#### **Sea Salt Calamari,**

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

#### **Mushroom Risotto,**

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

#### **Zafferano's Caesar Salad,**

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

*Creamy garlic dressing.*

#### **Smoked Tasmanian King Salmon,**

*Served chilled, wrapped in a delicate spinach crepe with lemon crème fraise, baby caper, rocket, fresh lemon and extra virgin olive oil*

### Main

#### **Pink Snapper,**

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

#### **Boneless Mount Barker Chicken**

*Lightly Marinated in Moroccan spices, grilled and served on Pepperonata with Oregano*

*& Chianti*

#### **Treeton Farm Black Angus Sirloin,**

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

#### **Seafood Linguini,**

*Sautéed king prawns, scallops and snapper pieces, tossed with fresh chili, lemon, rocket, basil and aged parmesan.*

### Desserts

#### **Zafferano Style Tiramisu,**

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

#### **Lemon Curd Tart**

*Citrus lemon curd tart, sweet short crust pastry*

*served with double cream.*

#### **Sticky Butterscotch Pudding**

*Traditional Sticky date pudding served warm with Dulce de leche, Vanilla bean gelato, and Crème*

*Anglaise*

#### **Belgian Chocolate Parfait**

*Rich Couverture dark chocolate parfait served with dark chocolate sauce, double cream and sweet basil micro herbs.*

*\*Vegetarian/Vegan menu available*

*\*Bookings Recommended*