

Zafferano

\$135.00pp

*Crispy Turkish Bread,
Extra Virgin Olive Oil & balsamic*

Entrée

Half Dozen Natural Oysters,

Served with Zafferano's Spicy Mediterranean Dip & lemon

Macadamia, Prosciutto & Basil Risotto,

Prosciutto, macadamia, basil and aged parmesan risotto, garnished with micro herbs and extra virgin olive oil.

Seafood Chowder,

Creamy seafood chowder with king prawns, scallops, and snapper pieces garnished with Aioli

Black Angus Carpaccio,

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

Main

Red Emperor

Simply grilled, served with charred asparagus and a chardonnay chive burre Blanc.

Barramundi,

Pan seared and served with Peach relish and a lime & extra virgin olive oil piquant.

Prime Fillet of Beef,

served with slow roasted balsamic field mushrooms and cabernet jus.

WA Suffolk Lamb Cutlets,

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

To Share

Zafferano Greek Style Salad

Crisp mixed green leaves with roma tomato, Spanish onion, Kalamata olives, Danish fetta, and red wine vinaigrette dressing.

French Fries with Aioli

Desserts

Bruleé

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

Lemon Curd Tart

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

Butterscotch Sticky Date Pudding

*With dulce de leche,
vanilla bean gelato and crème anglaise*

Selection Leaf Teas and Prima Tazza Coffee