

Zafferano Christmas Lunch 2024

\$185 per person

Entrée

Tiger Prawn Salad

Fresh steamed & chilled Tiger Prawns, tossed with fresh avocado & mango salad, garden leaves with a chili & lime dressing

Or

Sea Salt and Pepper Calamari

Shallow fried Rottneest Calamari dusted in Semolina & Sea salt, tossed in a shaved marinated Fennel & Roquette salad with black Olives, toasted Almonds & a black Pepper dressing

Or

Crisp Pear and Fetta Salad

Fresh crisp Pear slices, crumbled Danish fetta, roasted Pecans, French Earl Grey tea soaked Apricots tossed with fresh Roquette leaves & a white wine Tarragon vinaigrette

Or

Huon Smoked Tasmanian King Salmon

Served chilled, in a rosette with lemon & dill Crème Fraiche, baby Capers, Roquette, Extra Virgin Olive oil & Ciabatta wafers

Or

Berkshire Prosciutto

24 month cured, shaved & served with black pepper Pecorino, Pomegranate molasses, pickled Cornichon, Roquette & Garlic Croutons.

Mains

Red Emperor

Simply grilled and served with Peach chutney, fresh lemon & Extra Virgin Olive oil.

Or

WA Suffolk Lamb Cutlets

Truffle Dijon & Brioche crusted, served pink with honey & thyme roasted baby Carrots & Pinot jus

Or

Vegetarian Stuffed Field Mushroom

Slow roasted Field Mushroom, with Pistachio & Cranberry stuffing, blistered Cherry Tomatoes, Roquette & Balsamic Olive oil dressing

Or

Prime Fillet of Beef

Char grilled, served with a Garlic & Rosemary Potato Rosti & Cabernet Jus

Or

Mahogany Creek Free Range Turkey Breast

Zafferano Traditional Christmas roast Turkey breast rolled & filled with Pistachio & Cranberry stuffing served with Honey cured Ham, roast Pumpkin & Chat Potatoes, & a rich Pinot Turkey Jus

Salad to share for the table:

Mixed summer leaves tossed with crisp garden vegetables, cherry Tomatoes, Danish Fetta & a Dijon vinaigrette

Dessert Selection

Christmas Pudding

Traditional rich fruit pudding served warm with Brandy infused Anglaise, dark Cherries & double cream

Or

Jeweled Chocolate Terrine

Rich Couverture dark chocolate terrine, jeweled with candied Fruits, toasted Pistachio, Cashew & Almond served with dark chocolate sauce

Or

Passionfruit Tartlet

Baked short crust pastry tartlet filled with fresh Passionfruit curd & served with Kind Island Cream

Or

Eton Mess

Fresh seasonal Berries, folded through crisp crushed Meringue with Raspberry coulis & double cream topped with Persian Fairy Floss

Or

S'mores Bruleé

Traditional vanilla Crème Bruleé served with handmade toasted Marshmallows, Chocolate Shortbread cookie & sweet micro herbs