## Safran Lunch

Cajun Chicken 18with green salad, hummus & pita bread

**Qebapa 16** Albanian homemade beef sausages, with salad, bread & fries

**Open Steak Sandwich 18** grilled sirloin on toasted ciabatta, with house made blue cheese sauce, fries & green salad

> Safran's Beef Burger 18 served with gherkins, capsicum & onion chilli jam, cheese, aioli & fries

Safran Sandwich 23.5 Roasted chicken & vegetable sandwich with Safran aioli on toasted ciabatta, served with salad & balsamic dressing

> **Bolognese Fettuccine** 16 slow cooked beef ragout in a fragrant tomato sauce ,topped with parmesan

**Chicken Fettuccine** 20 *with mushrooms, chicken, garlic, herbs, olive oil, in creamy sauce* 

 $\label{eq:mushroom-Risotto-20} Mushroom Risotto-20 \\ selection of mushrooms with creamy arborio rice, shaved parmesan & truffle oil (v)(G) \\ \end{array}$ 

**Seafood Rissoto** 26.5 cooked with creamy arborio rice topped with shaved parmesan(G)

Paella 26.5 saffron flavoured Spanish dish, served in a hot pan with a mixture of seafood, vegetables, chicken, chorizo sausage & mild chilli (G)

Smoked Salmon & Prawn Salad 24.5 served on lettuce, avocado, tomato, feta, olives & red onions with balsamic dressing & basil pesto aioli (G)

> **Fish & Chips 22.50** beer battered deep fried fish, with salad, fries & tartar sauce

Lamb Salad 24 marinated lamb grilled served with couscous, rocket, feta, tomato,olives, salad & roasted vegetables topped with minted yoghurt

**Pork Belly 26.5** served on apple puree, roasted kumera, & rocket, with crushed walnuts & red wine jus

**Scotch Fillet Steak 26.5** *char-grilled kumara, broccoli, almonds and red wine jus* 

## SAFRAN

Small Plates

**Mushroom Rice Balls** 15.5 crumbed, served with saffron aioli (V)

**Meatballs** 16 *in a tomato sauce, topped with yoghurt (G)* 

**Roast beetroot** 16.5 *goats curd, chimichurri, toasted quinoa, rocket* (*G*)

**Char grilled kumara** 16 *lemon olive oil, parsley and walnut duckha* (V\*)

> Paprika chicken 17.5 served with garlic skordalia (G)

Hand rolled Tarakihi Tortillas 17.5 pico de gallo salsa, avocado mousse, lemon

**Garlic Prawns** 17.5 *white wine garlic sauce with toasted bread* 

Hummus 11.5 warm pita bread and tomato salsa (V)

**Small Share Platter 40** Three tapas of choice served with warm pita add green salad 6

Large Share Platter74Five taps of choice served with fries and a light salad

Please let staff know if you have any dietary requirements (V) Vegetarian (V\*) Vegan (G) Gluten Free or can be altered to be GF\*