

# SEAFOOD + WINE LUNCHEON

*starter*

**SMOKED SCALLOP TARTARE / CUBED APPLE,  
SHALLOTS, LIME AND FENNEL PURÉE**

*entrée*

**POACHED PRAWN / DUKKA SPICED, RASPBERRY  
GEL AND YOGHURT**

*main*

**ATLANTIC SALMON ROULADE / WATERCRESS  
PURÉE, PICKLED ONIONS AND GRIBICHE**

*dessert*

**FRESH LIME TART / BRANDY INFUSED  
STRAWBERRY AND MINT SALSA**

*paired wines to come*

*\$99 per person*

