

THE ESTATE SEAFOOD LUNCHEON

TO START

\$120 PP

Freshly shucked Sydney rock oyster, Mignonette
vinegar

Smoked salmon blinis, chive creme fraiche, paprika

Dressed blue swimmer crab salad, soda bread

MAINS

Grilled snapper fillets, piperade, basil, olive oil

Baked Abrolhos island scallops, garlic butter herb
pangratatto

Grilled Yamba prawns, nori butter, burnt lemon

SIDE

DRESSED MIXED LEAF SALAD

DESSERT

Citrus posset, strawberries, shortbread
crumble

