

# SEADUCTION

RESTAURANT + BAR

## LUNCH MENU

### ENTREE

*Our specialty shaved Spanish Iberico ham “Pata Negra” served with crusty bread*

*“This famous and rare black hoofed swine fed solely on acorns, cured under the strictest regulations to provide the ultimate ham”*

*To share:*

*sixty-five dollars*

*Seared diver scallops served with andalouse sausage and pea puree*

*eighteen dollars*

*Confit of corn-fed chicken with a crispy buckwheat and yogurt carpet,  
lightly cooked sous vide egg and shaved fresh truffle*

*eighteen dollars*

*Selection of half dozen oysters served simply natural or with a lemon dressing*

*eighteen dollars*

*Tortellini of goats’ cheese with baby beetroot gel,  
crushed walnuts, mandarin and burnt butter*

*eighteen dollars*

### MAIN

*Seared Atlantic salmon with cauliflower cream,*

*thirty four dollars*

*Salad of asparagus spears, barley, sunflower seeds and buckwheat.*

*Tuna steak grilled with a green bean and paw paw salad and crispy caper dressing*

*thirty two dollars*

*Ranger Valley Wagyu 6+ score sirloin “All about the beef”*

*fifty five dollars*

*served with mustard and a red wine jus*

*Confit of duck leg served with a mushroom duxelle and potato colcannon*

*thirty two dollars*

*8 hour pork cheek served with handmade potato gnocchi,*

*thirty two dollars*

*broad beans and shaved pecorino*

### SIDES

*eight dollars per side*

*Broccolini with toasted almonds*

*Creamed, truffled, desiree mashed potato*

*Rocket salad with walnuts & parmesan*