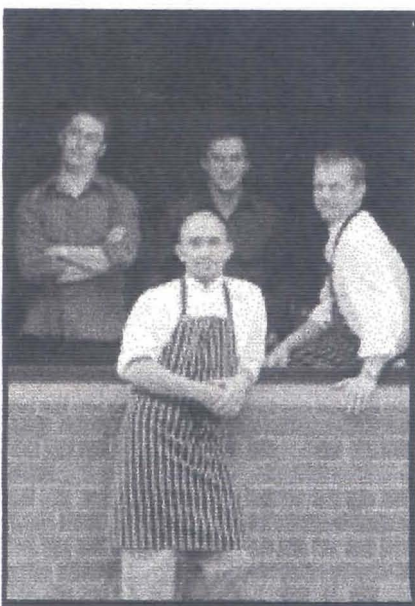
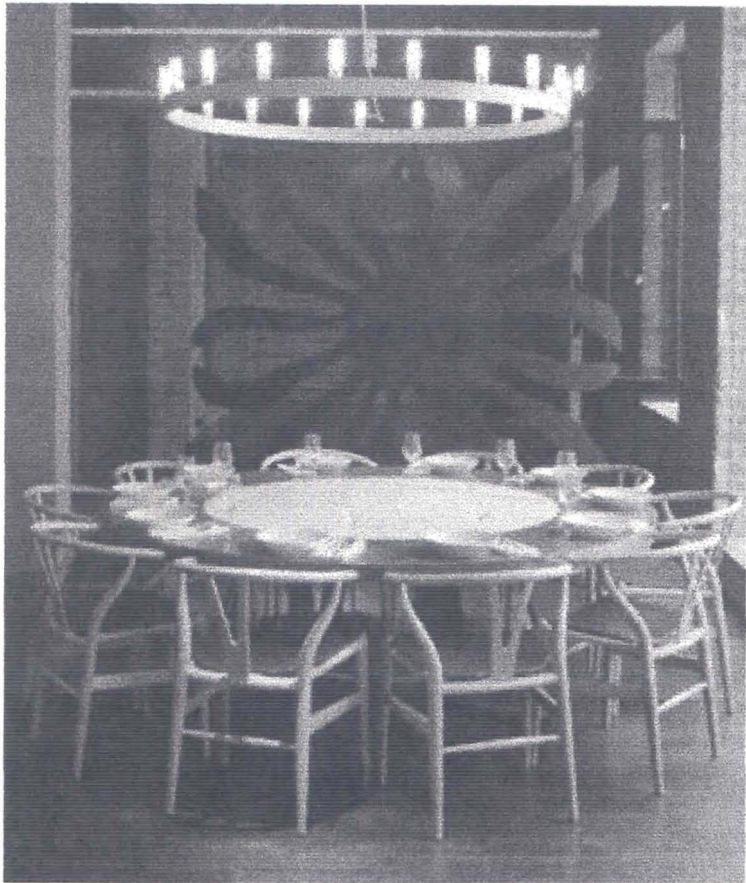


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delicious. does lunch

AT LONGRAIN MELBOURNE

Join *delicious.* for lunch at Melbourne's eagerly awaited Longrain restaurant. Executive chef Martin Boetz and head chef Adam D'Sylva (pictured far right and front respectively) will prepare a modern Thai menu of Longrain favourites including betel leaves with smoked trout, chilli, galangal and trout roe; egg nets filled with pork, prawns and peanuts; salt and pepper squid; peanut curry of wagyu beef; and coconut sorbet. The food will be matched with Scorpo wines, and both Martin and winemaker Paul Scorpo will be on hand to answer your questions.

One lucky reader will win a fantastic Royal Doulton package of Fusion Embossed tableware and Saturn crystal stemware

valued at more than \$1500. All your charity donations on the day will go to The Royal Melbourne Hospital.

Where: Longrain, 40-44 Little Bourke Street, Melbourne
When: 12pm, Saturday, March 25
Price: \$65 per head, includes 4 courses with matching Scorpo wines
Booking: (03) 9671 3151, taken from 10am on February 23

In association with
VOLVO for life

PHOTOGRAPHY: JEREMY SIMONS