



CHAIRMAN'S BAR

**FINEST**  
*Cuts,*  
**FRESHEST**  
*Catch.*

### Starter

**Poached River Prawns and Avocado Tartar** **\$120**

River prawns, avocado, mango, shallot, coriander, chilli, olive oil, lime

### Main Course

**Salmon Wellington** **\$220**

Salmon fillet, spinach, garlic, cream, green asparagus, pommery cream sauce

**Pan Seared Cod Fillet** **\$220**

White cod, poached egg, fennel, mashed potato, blue mussel sauce

**Oven Baked Sea Bream** **\$198**

Sea bream fillet, scallop mousse, creamy sweet corn, rainbow carrot

**Poached Grouper Fillet** **\$198**

Grouper fillet, fava beans, boiled potatoes, fresh clam, cream

**Roasted Argentinian Beef Tomahawk Steak** **\$980**

Tomahawk steak, baby carrots, broccolini, roasted potato, gravy

### Dessert

**Lemon Lava Cake**  **\$63**

with Summer Berries