



2 COURSES | 3 COURSES

\$69* | \$79*

+ sourdough, chef selection of side to share & a glass of wine of the month

* Some exclusions apply. Does not include grill extras.

grill

All served with watercress and your choice of potato and sauce

Potato: Potato mash, Steakhouse chips

Sauce: Red wine jus, Béarnaise,

Grain, Dijon or Hot English mustard, or Horseradish relish

Barossa Valley Chicken

½ chicken \$32

South Australia. Fed on a vegetarian diet of grains.

Boned and butter fried and brined in fresh herbs and honey

Riverina Lamb

Mixed grill of ½ rack cutlet, chop and sausages \$35

with mint jelly. Cowra NSW pasture fed lamb

Cape Grim

* 250g Eye fillet \$45

350g Rib Eye Cutlet \$38

From the north-west corner of Tasmania, the beef is naturally pasture fed

Grainge

180g Eye fillet \$36

300g Scotch Fillet \$37

500g Centre cut T-Bone \$36

Shepparton Victoria, grain fed for a minimum of 150 days

Angus Reserve \$38

300g Sirloin Steak

Whyalla QLD 150 day Grain fed pure Black Angus

Tajima Wagyu

* 200g Sirloin Medallion \$48

* 350g Rump \$44

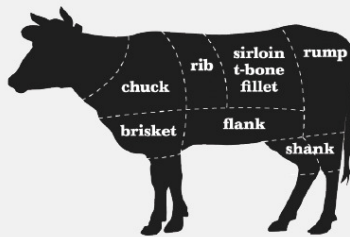
Victoria 500 day grain fed beef. Marble score 9+

* **Beef to Share for two guests** \$79

500g 70 day grain fed Chateaubriand served with caramelized onion, thick cut bacon and sauté spinach, red wine jus and Béarnaise sauce

Grill Extra's

* Mushroom ragout \$4 | Green peppercorn \$3.5



Our meat is sourced from farms in N.S.W. Victoria, Tasmania and Queensland, allowing you to choose from a variety of criteria including breed, pasture or grain fed cattle.

The term pasture feed refers to the cattle being fed a natural diet from the fields without the added supplement of grains delivering meat more robust in flavour.

"Grain fed" beef refers to beef finished on a variety of grains, resulting in higher amount of connective fat. This fat is called marbling, which results in beef being more tender and moist enabling it to be cooked for longer periods.

"Marble score" is a term used to describe the amount of fat marbling present within the beef. The higher the score the richer and more tender the beef will be.

Tony Maher - Executive Chef

bread

Morpeth sourdough rolls with local olive oil and caramelised balsamic \$2.5 p.p

Garlic and herb cob loaf to share \$8.5

starters

Oysters Natural - \$14
½ dozen Nelson Bay rock oysters with red wine vinegar, shallot and lemon

Oysters Baked - \$22
½ dozen Nelson Bay rock oysters baked with crab Mornay sauce

Salad of lamb loin, rocket and baby beetroot \$18
Candied walnut and red wine vinaigrette (vegetarian option available) \$14

Smoked freshwater trout and avocado salad with a tomato and salmon pearl \$18

Seared scallops with crispy duck, pickled pumpkin, pumpkin puree and jus gras \$22

Ravioli of eggplant, pecorino and basil with a cherry tomato ragout (V) \$18/28

Salt and pepper quail sauté with black pepper curry leaf sauce, coconut sambol and lime \$22

Salad of poached lobster and prawns \$26
with fennel, celery and pickled rhubarb

Crisp skin pork belly with seared tuna and green mango salad with a lime caramel dressing \$25

main

Pan fried Tasmanian Salmon fillet served with sauté spinach and potato mash with lemon brown butter sauce \$32

Crispy skinned Barramundi fillet with salt and pepper squid and celeriac salad, salsa verde \$35

Fijian prawn curry with tomato and cucumber sambal, Fruit Chutney and basmati rice \$36
(vegetarian option available) \$32

Roast duck breast with confit duck leg with peach and sorrel salad \$39

Potato gnocchi with mushrooms, asparagus, glazed leeks, soft herbs and parmesan butter (V) \$20/29

sides

Steakhouse chips \$7.5

Salad of mixed leaves with soft herb dressing \$8

Buttered sugar snaps, snow peas and beans \$9.5

Salad of heirloom tomato, Manzanillo olives with basil and extra virgin olive oil \$9.5

Caesar salad with sour dough croutons and crispy pancetta \$11.5

Sautéed exotic mushrooms with parsley butter \$12.5



dessert

Pavlova Summer fruits and passion fruit coulis	\$14
Buttermilk panna cotta with a peach compote, raspberry sorbet and champagne jelly	\$14
Tia Maria and dark chocolate terrine, espresso syrup and vanilla ice cream	\$14
Summer pudding with fresh berry compote and double cream	\$14
Double liqueur Affogato: Espresso with vanilla bean ice-cream & Frangelico	\$14

cheese

Selection of local and imported cheeses with Seasonal garnish and Morpeth fruit toast	\$16
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liqueur coffee

A shot of your favourite liqueur or spirit, topped with strong black coffee and whipped cream.	\$12
Mexican Kahlua	
Irish Jamesons Irish Whiskey	
Jamaican Tia Maria	
Greek Ouzo	
Scotch Glayva Scotch	
French Brandy	
Prince Charles Drambuie	
Monks Dom Benedictine	
Ambush Half Brandy, half Amaretto	
Calyso Dark rum	
Lumberjack Baileys & Jamesons Irish Whiskey with a cinnamon sprinkle	

dessert wines (375ml bottle)

Constable Estate Vineyards Botrytis Semillon 2008	\$32
Petersons Botrytis Semillon 2006	\$59
Scarborough Late Harvest Semillon 2008	\$47
Mistletoe Petit Muscat	\$50

Vintage Café - Open 7 days a week from 7am (bookings preferred)
Overlooking the 18th green of the stunning Greg Norman golf course, is the perfect way to start the day with breakfast or recharge your appetite over lunch

Legends Grill - Open 7 days a week from 6pm (bookings essential)
The restaurant is also able to accommodate for small or large groups with set menus to cater for all budgets

coffee

Our espresso coffee is supplied by La Casa del Caffé	\$4
Short black	
Flat white	
Cappuccino	
Cafe latte	
Long black	
Macchiato	
Mocha	
Chai latte	

tea

	\$3.5
English Breakfast	
Earl Grey	
Green	
Peppermint	
Camomile	
Chai	

ports (60ml glass)

Hanwood Tawny Port	\$6
Galway Pipe port	\$8
Mr Pickwick's Port	\$14
Penfold's Grandfather Port	\$19.5

cognac (30ml glass)

Courvoisier VS	\$10
Courvoisier VSOP	\$12
Remy Martin VSOP	\$12
Hennessy XO	\$28
Remy Martin XO	\$35

malt whisky (30ml glass)

Glenfiddich single malt	\$9
The Glenlivet 12yr single malt	\$10
The Macallan 12yr single malt	\$12
Laphroaig single malt	\$14.9
Johnnie Walker Black	\$8.2
Johnnie Walker Green	\$12.5
Johnnie Walker Blue	\$29

We appreciate your feedback and strive to continually improve both our food and service standards.
Please assist us by completing the guest comment card on receipt of your account.

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