

THE LEGENDS BAR & GRILL



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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” (MB) 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

Jeff Rofe
Sous Chef

Please be advised that all credit cards incur a 1.5% surcharge

ENTRÉE

Nelson Bay Rock Oysters
Natural dressed with finger lime and elderflower (gf)
Or Baked Kilpatrick with double smoked bacon and Worcestershire
½ dozen \$24 | *1 dozen \$38

Fried quail, tamarind glaze, asian slaw, nahm jim, lime \$27

Sashimi of Tasmanian salmon, spring pickled vegetables, wasabi leaf, soy gel and
mustard oil \$24 (gf option)

Roasted, preserved and raw beets, Binnorie feta, candied walnuts, local balsamic and Extra virgin olive
oil \$24 (gf) (v)

Carpaccio of Wagyu beef, fried capers, parmesan, truffle aioli \$28 (gf)

Scallops, peas, pea puree, snow pea tendrils, Avruga and saffron and honey \$26 (gf)

Crispy soft shell crab San choy bow, pickled cucumber, ginger chilli
shallot caramel \$26 (gf)

TO SHARE

Not available after 8.30pm

Chateaubriand

500g eye fillet steak with herb roast bone marrow, parmesan and herb fried potatoes, asparagus,
braised onion served with jus and béarnaise sauce \$110 (gf)
(Please allow a minimum of 30 minutes)

(V) Vegetarian

(GF) Gluten free

* \$12 Surcharge applies on Luxury Escape package

MAINS

Pan roast king dory, crab, compressed apple, pepitas, wakami, lime and vanilla vinaigrette \$42 (gf)

Milly Hill lamb rack, peas, leek, mint and confit kipler potatoes \$44 (gf)
(Served medium rare)

Homemade fettuccini, prawns, asparagus, cherry tomatoes, confit garlic, rocket, white wine and pangrattato \$36 (v option)

GRILL

300g Scotch Fillet
Grainge Black Angus grain fed for a minimum of 120 days Marble score 2+ \$46

350g Rib Eye cutlet
Pinnacle, pasture fed, Marble score 2+ \$49

180g Eye fillet
Riverina Black Angus grain fed for a minimum of 120 days Marble score 2+ \$50

300g Sirloin
Jacks Creek Angus grain fed minimum of 120 days, Marble score 2+ \$45

½ Corn fed Chicken brined in fresh herbs and honey,
range reared, hormone free \$35

300g Pork cutlet infused with rosemary and thyme \$36

All Grill items served with parmesan and herb smashed potato (gf) and choice of sauce:

Sauce: Red wine jus, Béarnaise, Mushroom, Peppercorn, Horseradish relish, Dijon, Hot English mustard, Grain mustard or Café de Paris butter. All sauces are gluten free.

SIDES

Chips with aioli small \$5 large \$9 (gf) (v)

Parmesan chips with truffle aioli small \$6 large \$11 (gf)

Brocolini with toasted almonds \$12 (gf) (v)

Spring asparagus with lardo and shaved parmesan \$14

Maple roast pumpkin, quinoa, cranberries, rocket, local feta and pine nuts (gf) (v) \$10 (gf) (v)

Mixed seasonal leaves with Champagne dressing \$9 (gf) (v)

(V) Vegetarian

(GF) Gluten free

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DESSERT

Vanilla panna cotta, plum puree, Swiss meringue, sherbet, spiced plums, plum ice cream \$14 (gf)

Almond parfait, peach gel, candied almonds, white chocolate ganache, caramelised Italian meringue
\$16 (gf)

Dark chocolate delice, milk chocolate aero, bitter chocolate cream, caramelised white chocolate, cream
fraiche sorbet \$17 (gf available)

Trio of ice-cream \$12 (gf option available)

House made chefs selection of ice creams

Note: Ice-creams may contain nuts

Quickes cheddar cheese, quince, fruit spelt and pickled figs - Devon, England
cows milk \$15 (v)

Affogato, espresso, biscotti, frangelico liqueur, house vanilla ice-cream \$20 (v)