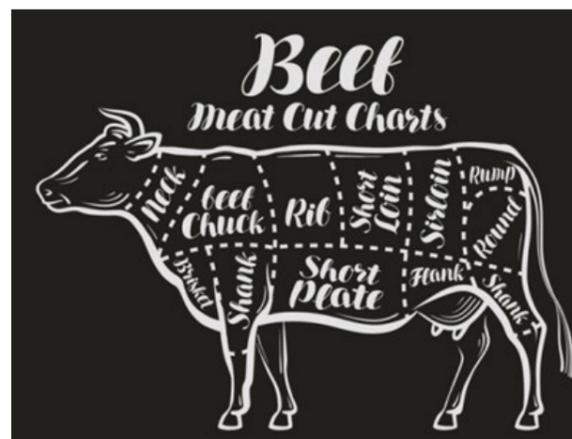


THE LEGENDS BAR & GRILL DINNER MENU



Breads

Corn bread with whipped honey butter (v)	\$9
Brioche cob loaf w smoked cheese & bacon	\$12.50

Favourites

Natural oysters with lemon and mignonette or baked Kilpatrick (minimum 3) (df)	\$4 each
Jerk spiced chicken wings, our signature chipotle BBQ glaze, pickled pineapple - 1/2kg/1kg	\$20/\$35
Ceviche of kingfish, pickled cucumber, radish, pepitas, lime aioli (gf) (df)	\$ 23/\$35
Duck liver parfait with port gel and focaccia toast (gf)	\$22
Fettuccini of crab, chilli, confit garlic, white wine, herbs, toasted sourdough	\$23/\$36
Baked cannelloni, pumpkin, ricotta, sage, tomato sugo and parmesan (v)	\$20/\$30
Choice of Atlantic salmon or Daintree barramundi, Confit tomato, chorizo, olive and caper, salsa Verde (gf) (df)	\$43
Whole grilled Australian prawn with rocket, oregano, lemon and olive oil - 250g/500g (gf) (df)	\$38/55
Wagyu burger 180g, Brioche bun, house made, tomato relish, compote, lettuce, seeded mustard, aioli, pickles, onion rings. (df)	\$38

Grill

All served with herb roasted potatoes and choice of sauce
Sauces: Red wine jus, Mushroom, Diane, Wine Merchant Butter, Aioli, Dijon, Hot English, Seeded Mustard, Signature Housemade Chipotle BBQ sauce, Horseradish Cream, Honey Mustard glaze
Additional sauces: \$4.50

Dry Aged

Pinnacle sirloin on Bone MBS 2+ 300g	\$53
Pinnacle bone in rib eye 400g	\$66

Black Angus

Riverina flank steak 250g	\$40
Rack of USA cut beef ribs 900g	\$58
Riverina Brisket MBS 2+ 250g	\$40

Wagyu

48 hour 5+ tri tip 200g (served medium)	\$53
Rump MBS %+ 250g	\$40

Pork and other things

Pork Belly 200g	\$35
Pork Cutlet 300g	\$36
Free range Chicken supreme 250g	\$37
Lamb rump 250g	\$37

To Share

Seafood platter (gf) (df) (6 oysters, 200g smoked salmon, 100g raw salmon and 100g kingfish, 2 whole soft shell crab, 170g salt and pepper squid, 170g pan roast barramundi, fresh citrus, condiments and chips)	\$170
1kg Pinnacle Beef Short rib, our signature chipotle BBQ glaze, BBQ corn, herb roasted potatoes, green beans and choice of 2 sauces (df)	\$120
Whole fish, orange fennel salad, fresh citrus, herb roasted potatoes and aioli (gf) (df)	\$85

Extras

Chips with aioli - Small/Large (v) (df)	\$5/\$10
BBQ corn with parmesan and chipotle aioli (v)	\$12
Orange, fennel and rocket salad (v) (df)	\$9
Broccolini with lemon (v) (df)	\$12
Truffle mac and cheese (v)	\$12
Fried polenta with honey mustard glaze (v)	\$12
Onion rings and tomato relish (v)	\$9

Desserts

Baked New York cheesecake, salted caramel, pineapple, caramel ice cream	\$17
Bitter chocolate marquis, raspberry ganache, raspberry puree, freeze dried raspberry, roasted milk chocolate, raspberry sorbet	\$18
"Lemon Tart" Italian meringue, lemon curd, lemoncello jelly, caramelised lemon sorbet, pastry crumb	\$18
Selection of 3 cheeses, quince, fruit spelt, muscatels, pickled figs	\$30
Ice cream trio	\$12

Dry Ageing produces an intensified flavour as juices within the muscle are concentrated. Traditional Dry Ageing involves storing beef primal cuts unpackaged in a temperature controlled cool room for a period of days, weeks or months.

Black Angus is known for its finely marbled meat, which means that the fat is dispersed evenly against the actual cut of meat. This marbling trait of Angus cattle typically creates a more tender, juicy and flavourful meat than other breeds.

Wagyu is described as the highest quality beef in the world, and is renowned for its distinctive marbling and flavour. Wagyu Beef also contains higher percentage of Omega3 and Omega6, and its increased marbling enhances the ratio of healthier mono-saturated fats compared to regular beef.

Our meat is sourced from farms in N.S.W., Victoria, Tasmania and Queensland, allowing you to choose from a variety of breeds, "Marble score" (MBS) 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.

Please see our friendly staff for any Dietary requests