

# 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

Confit Pork belly, caramelised apple, sweet and sour apples, pork scratching  
and fennel \$26 (gf)

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, cornichons, capers, chives and truffled cured egg \$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, green beans,  
braised onion served with jus and béarnaise sauce \$110  
*(Please allow a minimum of 30 minutes)*

(V) Vegetarian

(GF) Gluten free

\* \$12 Surcharge applies on Luxury Escape package

## MAINS

Pan roast barramundi, prawn popcorn, celeriac, soft herb salad, shellfish vinaigrette \$40

Spiced Milly hill lamb loin, eggplant pickle, tomato curry, spinach \$42

Homemade fettuccini, confit duck, asparagus, baby leeks, Swiss brown mushrooms, porcini, white wine and pangrattato \$36

## GRILL

300g Scotch Fillet

Great southern, pasture feed 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 Berkshire Pork cutlet infused with rosemary and thyme \$36

*Feed on a diet of grains, sweet potato, molasses and nuts*

*Berkshire is to pork what Wagyu is to beef*

*All Grill items served with parmesan and herb fried 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)

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

Spring asparagus with lardo and shaved parmesan \$14

Green beans with confit garlic \$10 (gf) (v)

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

(V) Vegetarian

(GF) Gluten free

\* \$12 Surcharge applies on Luxury Escape package

## DESSERT

Camomile panna cotta, Prosecco poached peaches, white peach sorbet, almond clusters \$14 (gf)

Strawberry parfait, strawberry jelly, Swiss meringue, fresh berries \$16 (gf)

Milk chocolate delice, dark chocolate aero, chocolate cream, caramailised 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*

Maffra cloth aged cheddar cheese, quince, lavosh and pickled figs – Gippsland Victoria cows milk \$15 (v)

House baked chocolate cookies & vanilla ice cream \$12 (v)

*(please allow minimum 15 minutes)*