



THE LEGENDS BAR & GRILL

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.

Greg Singian
Executive Chef

Grahame Rodgers
Sous Chef

HAPPY HOUR

Join us for Happy Hour
1pm - 2pm Saturday & Sunday
5pm - 6pm Monday to Friday
Happy Hour applies to tap beer and house wines only.

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

ENTRÉES & SALADS

Artisan breads with smoked butter, EVOO, and Maldon sea salt - \$12

Focaccia Bruschetta - \$15

-Vine-ripe tomato, goat cheese, aged balsamic glaze, arugula, Basil

-Smoked salmon and avocado, rocket, dill capers, EVOO

-Buffalo mozzarella, prosciutto, basil tips, truffle oil

Soup of the day - \$12

Freshly prepared soup served with a crusty bread roll

Salt and pepper Calamari - \$18

Golden fried or pan fried (GF) calamari, arugula salad and citrus aioli

Smoked chicken Caesar salad (GF available) - \$22

Romaine lettuce, smoked bacon, garlic croutons, shaved grana Padano, white anchovies, 63-degree egg, smoked chicken, Caesar dressing

Legends Carbonara - \$20

White wine and bacon cream sauce, button mushroom, Grana Padano

Summer Salad (V) (GF) - \$18

Grapefruit, orange, sprouts, grape halves, celery hearts, cherry tomato, cucumber, candied walnuts, iceberg lettuce, fennel, roasted sesame dressing, basil and coriander tips, cabbage

Chicken, lentil, avocado salad - \$22

Pepper crusted chicken, beluga lentil, avocado, cos lettuce, ruby grapefruit,

chilli, coriander, mustard vinaigrette

Seared Tuna Salad - \$26

Kelp and sumac dust, cucumber, radish, grapefruit, fennel, toasted sesame, Horseradish mayonnaise, lemon and olive oil, fish roe, grilled lemon, olive oil

MAINS

Braised Lamb shoulder - \$38

12 hr. braised, kumara miso mash, green beans, baby carrots, port wine jus and mint gastrique

Exotic Mushroom cappellini (V) - \$25

Wild mushroom and garlic, thyme, capers, Grana Padano, gremolata, Truffle oil

Beef short ribs - \$40

Slow roasted, spice rub, tamarind barbeque sauce, herb garlic mashed potato, Asian slaw, crispy onion

Market Fish - \$36

Grilled fresh catch with skandi pomme fritz, blood orange

Cauliflower Risotto (V) - \$23

Herb butter, semi-dried tomato, crispy capers, asparagus tops, parmesan

Confit De Canard - \$42

Slow cooked, sweet bitter orange jus

(V) Vegetarian

(GF) Gluten free

(DF) Dairy Free

GRILL

All grills served with duck fat roasted chats, signature purees choice of sauce or compound butter
(All grill items are gluten free)

Black Angus grass fed Eye fillet (200 grams) - \$40

Free range Chicken Supreme - \$34

Rack of lamb (half / whole rack) - ½ \$38 / \$65

Angus grass fed Scotch Filet (300g) - \$48

Butcher's block to share - \$98

Smoked Beef brisket, Lamb cutlet's, chicken supreme,
with your choice of 2 sides and 2 sauces

SAUCES AND BUTTERS

Port wine jus (gf)

Peppercorn Sauce

Chimichurri (gf)

Mushroom Sauce

Café de Paris (gf)

Herb & Garlic butter (gf)

House smoked Butter (gf)

Truffle Butter (gf)

SIDES

Duck fat roasted chats, and spinach (gf, v) - \$10

Sautéed garlic mushrooms (gf, v) - \$12

Herb garlic mashed potato (gf, v) - \$10

Lemon and butter tossed Broccolini (gf, v) - \$12

French Fries, aioli (v) - \$10

Bacon Mac 'n Cheese - \$10

(V) Vegetarian

(GF) Gluten free

(DF) Dairy Free

DESSERTS

Sticky Date Pudding - \$14

Whiskey Toffee sauce

Seasonal fruit salad (GF, V) - \$14

Served with honeycomb and Chantilly cream, Fruits sourced seasonally

Tiramisu Semi-Freddo - \$14

Classical Italian dessert with a twist

Ice cream and Sorbet Selection - \$14

3 scoops, Hazelnut praline and malt biscuit crumb

3 Cheese plate to share (GF option available) - \$37

Cheese Selection, served with crackers, fruit pate, fruit jelly, grapes, and assorted nuts

GLOSSARY

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.

(V) Vegetarian

(GF) Gluten free

(DF) Dairy Free

**Please note: all menu items are subject to change without notice*

The Legends Bar & Grill

P. 02 4998 2632 | E. reception@thevintage.com.au

1 Vintage Drive, Pokolbin NSW 2320