



All Day Dining 11:30am - 9pm

Entrées & Salads

Artisan Breads	\$12
with smoked butter, EVOO, and Maldon sea salt	
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
Chef has 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	
Grilled Chicken Caesar Salad (GF available)	\$22
Romaine lettuce, smoked bacon, garlic croutons, shaved grana Padano, white anchovies, poached egg, grilled chicken, Caesar dressing	
Legends Carbonara	\$20
White wine and bacon cream sauce, button mushroom, Grana Padano	

Burgers & Sandwiches *All served with fries and aioli*

Beef	\$22
100% pure beef and hand formed, lettuce, dill pickles, cheese, tomato & whole grain mustard aioli	
Chicken	\$22
Grilled lemon and rosemary chicken, lettuce, dill pickles, cheese, tomato & Lime aioli	
Smoked Brisket	\$25
16hrs in-house smoked, iceberg lettuce, dill pickles, cheese, tomato & Legends BBQ sauce	
Club Sandwich*	\$24
Grilled chicken breast, honey cured bacon, lettuce, tomato, egg mayo, sliced cheddar	
Grilled Cheese Steak Sandwich	\$26
Seared Steak, peppernata , Gruyere Cheese, and mushroom gravy, focaccia	



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Pizzas

Margherita (V)	\$20
Vine ripened tomato, buffalo mozzarella, arugula, shaved Grana Padano, truffle oil	
Smoked Rib	\$25
Smoked short rib, chorizo, pepperonata, Mozzarella	
The Works*	\$27
"Surprise" everything on it!	

Tapas - 5pm onwards

Gambas Al Ajillo (<i>GF available</i>)	\$24
Garlic, chilli and herb prawns, warm ciabatta	
Peri Peri Wings	\$25
Spicy wings, cilantro yoghurt dipping sauce, kimchi	
Patatas Bravas (<i>Vegetarian available, GF</i>)	\$18
Crispy potato chunks, melted gruyere cheese, smoked Brisket, paprika aioli	
Antipasto Platter (<i>To Share</i>)	\$48
Assortment of local dried meats, chorizo, giant olives, artichoke heart, semi-dried tomato, cheese and Artisan bread basket	
Smoked Meat Platter (<i>To Share</i>)	\$55
Chicken wings, beef brisket, Lamb Shoulder, Coleslaw, sauerkraut, cornichons, Dijon mustard, Aioli, Legend's BBQ sauce	