



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.

HEAD CHEF
JEFF ROFE

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

BREADS

Corn bread with whipped honey butter (v) - \$7

Focaccia with olive oil and balsamic - \$6

ENTRÉES

Natural Oysters lemon & mignonette or baked classic Kilpatrick (minimum 3) (gf, df) - \$4 each

Wagyu beef carpaccio, black garlic aioli, fried capers, pickled radish, parmesan (gf, df option) - \$24

Fried artichoke hearts, 63 degree egg, basil pesto, parmesan (gf, v) - \$16

House made squid ink capellini, seared scallops, caviar, chervil emulsion - \$23

Braised pork belly, charcoal, rhubarb, morcilla, buttermilk gel, milk skin, apple sauce (gf) - \$21

MAINS

Poached hapuka cod, caramelised orange reduction,
confit tomato, burnt zucchini, fried saltbush (gf) - \$35

Lamb rump (250g), smoked eggplant, pomegranate, goats curd,
black pepper and coriander emulsion (gf, df option) - \$38

Port braised beef cheek, braising liquor, potato puree, gremolata (gf) - \$36

Baked parmesan polenta, sautéed wild mushrooms,
black truffle cream, puffed black rice and pickled grapes (gf) - \$32

TO SHARE

Pork Belly 600g, crackling, honey roast carrots, braised cabbage,
apple jus, black garlic aioli (gf) - \$80

(V) Vegetarian

(GF) Gluten free

(DF) Dairy Free

GRILL

All grill items served with a choice of chips or mash and choice of sauce

Dry aged pinnacle bone in rib eye 400g (gf, df) - \$66

Wingham grain fed Scotch fillet MBS 2+ 300g (gf, df) - \$42

Kobe beef rump cap MBS 9+ 300g (gf, df) - \$55

Wingham grass fed Beef tenderloin 200g (gf, df) - \$40

Free range Chicken supreme 250g (gf, df) - \$32

Alpine game Emu 250g (gf, df) - \$50

Grilled whole Australian prawns x5 (gf, df) - \$45

Sauces: red wine jus, mushroom, apple cider jus,
wine merchant butter, Dijon mustard, hot English mustard, seeded mustard,
aioli, honey mustard glaze, horseradish cream, (*All sauces gf*)
Additional sauces - \$4.50

EXTRAS

Chips with aioli - Small/Large (df, v) - \$5/\$10

Broccolini with lemon (gf, df, v) - \$11

Honey roast baby carrots sesame seeds (gf, v) - \$9

Paris mash (gf, v) - \$8

Maple roast pumpkin, fetta, pecans, pepitas (gf, df option, v) - \$11

Cauliflower, raisins, parsley, dukkha, olive oil (gf, df, v) - \$9

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DESSERTS

House made coconut and lime cheesecake, granola, plum compote, treacle sponge - \$16

Banoffee; salted caramel, chocolate pastry, roasted white chocolate,
caramelised milk gelato, candied banana, banana bread - \$15

Apple crumble, eggnog, vanilla bean ice cream - \$15

Selection of 3 cheeses, quince, lavosh, muscatels, pickled figs (40g each per serve) - \$30

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.

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

The Legends Bar & Grill
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