

Legends Restaurant

2 Course - \$85.00 | 3 Course - \$105.00

ENTRÉES

Wild Rabbit | Goose Liver | Golden Eggs | Kumquat | Apricot & Pistachio (GF/N/D)
Berkshire Pork | Hokkaido Scallop | Celery Root & Avruga Caviar |
Cucumber | Green Apple (GF/S)
Gin Cured Tasmanian Salmon | Sea Samphire | Rhubarb | Sheep Milk Yoghurt (GF/D)
Milk Fed Veal | Heirloom Beetroot | Chicory
Roasted Pepper & Olive | Wildflower Honey (GF)
Mooloolaba King Prawns | Burnt Leeks | Black Garlic Fumet |
Fennel & Watercress | Pukara Chili Capsicum (GF)

MAINS

Free Range Chicken | Prosciutto | Stilton | Silverbeet (GF/D/P)
Lamb Backstrap | Pressed Potatoes | Sweet Breads |
Globe Artichoke Barigoule (GF/MR)
Duck Breast | Confit Leg | Foie Gras | Sage, Carrot & Peas | Preserved Plum (MR)
Alpine Farm Venison | Pear | Hasselback Potato |
Dark Cherry & Chocolate Sauce (GF/MR)
Market Catch | Seasonal Produce

PLANT BASED

Porcini Mushroom Wellington | Eggplant | Miso | Grilled Scallions (V/D)
Tuber, Leaves & Flowers | Celeriac Confit | Sweet Potato | Tapioca Pearls (GF/V/VG)

FROM THE GRILL

Comes with a choice of sauce, truss tomato & seasonal vegetables
Wagyu Scotch Fillet Mb3+ 280g (GF)
Angus Beef Tenderloin 180g (GF)

SAUCES

Port Wine Jus (GF) | Truffle Mushroom Sauce (D/GF)

SIDES - \$12

Pomme Puree | Velvety Desiree Potatoes (V/D/GF)
Spring Green Salad | Blood Orange | Toasted Hay Apple Dressing (GF/DF/V/VG)
Beer Battered Onion Rings | Sea Salt | 9 Spices (VG)
Steamed Seasonal Veggies (GF/VG/V)

VG- Vegan | V- Vegetarian | P- Pork | N- Contains Nuts S- Seafood | GF- Gluten free | MR- Cooked Medium Rare | D- Contains Dairy

CHÂTEAU ÉLAN AT THE VINTAGE AND THE VINTAGE GOLF CLUB

The menu is subject to change based on seasonal availability of ingredients.