

Legends Restaurant

ENTRÉES

Pan seared Scallops Bouillabaisse Spring Peas Heirloom Tomatoes (GF) <i>Tyrrells 'Moore Creek' Sauvignon Blanc</i>	\$28
Free Range Pork Belly Artichoke Barigoule, Carrot and Peas Apple Beurre Noisette (GF) <i>Tranquil Vale Chardonnay</i>	\$27
Beef Tartare Hunter Signature Eye Fillets Cured Egg Yolks Potato Wafers <i>First Creek Rosé</i>	\$28
Gin Cured Tasmanian Salmon Buttermilk Dill Herb Oil Finger Lime (GF) <i>Peppertree Pinot Gris</i>	\$28
Goats Cheese and Fig Mille-Feuille Moore Bank Grape Sauce Micro greens (V) <i>Saddlers Creek Riesling</i>	\$26

BAKE

Confit Duck Legs Maryland Du Puy Lentils Bitter Green Salad Orange Star Anise Jus Toasted Macadamia Nuts (GF/N) <i>Pepper Tree Cabernet Sauvignon</i>	\$38
Heritage Lamb Slow Cooked Shoulder Rump Butternut Squash Cauliflower Blossoms Red Pepper Jam Green Peppercorn Sauce (GF) <i>Elbourne Tempranillo</i>	\$48
Ballotine De Poulette Free Range Chicken Roulade Champignons Courgette Red Wine Jus (GF) <i>Brokenwood Pinot Noir</i>	\$38
Blue Eye Cod White Bean Velouté Sweet Peas and Asparagus Chorizo Fumet (S/P) <i>Horner Reserve Picpoul</i>	\$39
Pearl Barley Risotto Crème Fraiche Roasted Eschalots Seasonal Veggies (V) <i>Silkman Shiraz Pinot Noir</i>	\$28

FLAME

Accompanied by Mustard Potatoes and a Choice of Sauce: Foyot, Green Peppercorn, Red Wine Jus	
Black Angus Riverina Beef Entrecote 300g (MB 3)	\$52
Hunter Reserve Beef Striploin 300g (MB 3)	\$48
Hunter Gold Angus Beef Fillet Mignon 200g <i>Thomas 'Synergy' Shiraz</i>	\$52

SIDES

Pomme Purée Yukon Gold Potatoes (GF/V)	\$12
Three Kinds of Mushrooms Green Onions (GF/V)	\$12
Spring Green Salad (GF/V/VG)	\$12
Cauliflower Florets Fire Roasted Red Pepper Almonds (GF/V/N)	\$12