

THE LEGENDS BAR & GRILL



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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.

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

BREADS

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

Brioche cob loaf with smoked cheese & bacon - \$11

FAVOURITES

Natural oysters with lemon and mignonette or baked Kilpatrick (minimum 3) (df) - \$4 each

Jerk spiced chicken wings, our signature chipotle BBQ glaze, pickled pineapple - ½kg/1kg - \$17/\$30

Beetroot cured kingfish, raw and roast beetroot, horseradish, mustard leaves (gf) - \$23/\$30

Salad of pear, fig, blue cheese, rocket, candied walnuts and truffled honey (v, gf) - \$25

Fettuccini with king brown mushroom, confit garlic, rosemary, white wine, parmesan (v) - \$18/\$30

Poached King Dory, caramelised orange reduction, confit tomato,
charred zucchini, fried saltbush - \$32

Smoked Brisket burger, coleslaw, maple bacon, black garlic aioli, American cheddar,
brioche bun with beer battered fries - \$28

TO SHARE

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

1kg Pinnacle Beef Short rib, our signature chipotle BBQ glaze, BBQ corn,
honey roast carrots, green beans and choice of 2 sauces (df) - \$100

EXTRAS

Parmesan fries with aioli - Small/Large (v, df option) - \$5/\$10

Green beans, confit garlic - \$8

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

Orange, fennel and rocket salad (v, gf, df) - \$8

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

Honey roasted carrots with sesame seeds (gf) - \$9

Potato Puree - \$8

(V) Vegetarian

(GF) Gluten free

(DF) Dairy Free

GRILL

All served with coleslaw, bbq corn and choice of sauce

Dry Aged

Manning Valley Scotch fillet MBS 2+ 250g (gf, df) - \$48

Pinnacle bone in rib eye 400g (gf, df) - \$66

Black Angus

Black Pearl T Bone 400g (gf, df) - \$48

Rack of USA cut beef ribs 900g (df) - \$58

Wagyu

Black Opal 48 hour 5+ tri tip 200g (medium) (gf, df) - \$48

Tajima Rump MBS 2+ 250g (gf, df) - \$40

Black Opal Sirloin MBS 9+ 300g (gf, df) - \$58

Pork and other things

Pork Cutlet 300g (gf, df) - \$32

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

Lamb rump 250g (gf, df) - \$35

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

Sauces (gf): Red wine jus, Mushroom, Wine Merchant Butter, Aioli, Dijon Mustard, Hot English mustard, Seeded mustard, Apple Cider jus, Honey Mustard glaze, Horseradish Cream, Signature house made Chipotle BBQ sauce
(All sauces GF, except for 'House made Chipotle BBQ sauce')

Additional sauces - \$4.50

DESSERTS

Baked New York cheesecake, salted caramel, pineapple, caramel ice cream - \$17

S'more brownie, house made sweetened peanut butter, peanut butter caramel ice cream - \$18

Baked apple crumble, eggnog, vanilla bean ice cream - \$17

Selection of 3 cheeses, fruit spelt, muscatels, pickled figs (gf option) - \$30

Ice cream trio (gf option) - \$10

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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.

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