

# *Legends' Grill Menu*

2-COURSE \$74.00

3-COURSE \$84.00



## *Entrées*

### CRISPY PRESSED DUCK

Shimeji Fungus | Sweet Bitter Jus (GF)

### HOKKAIDO SCALLOPS

Lightly Grilled | Malay Tamarin | Kashmiri Pilaf (N)

### TERRINE OF SUCKLING PIG

Pistachio | Pickled Grapes | Tomato Jam (N)

### BAKED ROMA TOMATO

Quinoa | Charred Courgette | Blackened Pear Purée (GF/V)

### PRAWN & CHILLI RAVIOLI

Saffron | Bisque (S)

### CHAR-SUI PORK

Lime Grilled Cos | Spec (GF)

# *Mains & Grill*

## CORN FED CHICKEN

Wild Mushroom & Duck Liver Farce | Blackberry Jus (GF)

## SLOW ROASTED LAMB RUMP

Beetroot Jam | Buttered Port Jus (GF)

## CRISPY SKIN BARRAMUNDI

Grilled Peppers | Green Pea Risotto (GF)

## WHOLE ROASTED BABY CINDERELLA PUMPKIN

Pearl Cous Cous | Red Pimento Jus (V/Vegan)

## SPANISH PAELLA

Vongole | Prawns | White Fish |

Calamari Baked with Saffron & Chorizo (GF)

## ROAST LOIN OF VENISON

Butternut Squash | Girolles | Treviso | Port Wine Jus (GF)

## FROM THE GRILL

Riverina Angus Beef Tenderloin (Eye Fillet)

Black Angus Scotch Fillet

Served with your choice of;

Port Wine Jus, Green Pepper Jus, Bearnaise, Truffle Oil or Herb Butter  
and your choice of;

Wagyu Fat Potatos, Beef Brisket Croquettes or Garlic Cream Mash

## *Desserts*

### STICKY FIG PUDDING

Whisky | Butterscotch | Honeycomb Ice-Cream

### CHOCOLATE TART

Cognac | Hazelnut Gelato (GFO)

### LAVENDER CRÈME BRÛLÉE

Pistachio Biscotti | Persian Pashmak

### PEAR TART TATIN

Blue Cheese Glace | Salted Caramel

### DECONSTRUCTED BLACKBERRY MERINGUE TART

Vanilla Sable | Chambord Gel (GFO)

GFO GLUTEN FREE OPTION AVAILABLE

# *Wines by the Glass*

## *Sparkling Wines*

NV Peppertree 'Amarysso' Blanc de Blanc \$10

## *White Wines*

NV Glandore Blush \$9  
2019 McLeish Semillon \$13  
2019 Tyrrells Hunter Valley Semillon \$9  
2020 Camyr Allyn Verdelho \$8  
2020 Hart and Hunter 'River' Riesling \$12  
2018 Hungerford Hill Chardonnay \$12  
2020 Tamburlaine 'On The Grapevine' Pinot Gris \$8

## *Rosé Wines*

2019 Mount Pleasant 'Isabelle' Rose \$12  
2017 Wirral Grange Rosé \$9

## *Red Wines*

2018 Wynwood Ltd Release Merlot \$8  
2017 Leogate 'Gatecrasher' Cabernet Sauvignon \$8  
2019 Brokenwood Pinot Noir \$13  
2019 Oakvale Sangiovese \$10  
2019 Thomas Allen Encore Cabernet Shiraz \$12  
2019 Thomas 'Synergy' Shiraz \$10