

Legends' Grill Menu

2-COURSE \$74.00

3-COURSE \$84.00



Entrées

TOMATO TARTARE (V)

Heirloom tomatoes | Goat milk curd | Pukara Olives | Basil

DUCK RILLETTES

Moorebank pickled grapes | Orange citrus greens |
Sourdough crisps

HOKKAIDO SCALLOPS (GF)

Granny smith apple | Cauliflower | Sea Samphire | Lavender

MISO TOFU (VG/V)

Soba noodle | Coconut turmeric broth | Wakame

WAGYU TAJIMA STRIPLOIN MB4+

Chefs Signature

Enoki fungus | Oxtail | Piquillo peppers | Watercress

Mains & Grill

QUAIL (P)

Chefs Signature

Pancetta | Pearl barley risotto | King oyster mushroom |
Native karkalla | Fig vincotto

MARKET CATCH OF THE DAY (S)

Sustainable seafood preparation using seasonal produces

CORN FED CHICKEN BREAST

Artichokes | Peas | Pressed potatoes | Jus

SAGE AND HERB GNOCCHI (V)

Cannellini beans | Chick pea casserole | Datterino tomatoes

FROM THE GRILL

*All meats from the grill served with aromatic confit garlic,
tomato, red wine eschallots and a choice of sauce*

Black Angus Beef Entrecote 280g

Angus Beef Tenderloin 200g

Served with your choice of sauce;

Sauce Foyot (GF)

Horseradish and whole grain mustard jus (GF)

Sauce Bordelaise (GF)

SIDES \$8

Whipped yukon gold potato (V/GF)

Broccolini | Red peppers | Verjuice | Almond (V/N/GF)

Garden green salad | House dressing (V/VG/GF)

Desserts

PEAR AND PISTACHIO TART(N)

Prune & armagnac ice cream

COCONUT SAGO (V/VG/GF)

Tropical fruits | Palm sugar caramel | Sesame nougatine

KAFFIR LIME PANNACOTTA

Pineapple & pink peppercorn | Coral tuile

PAVE OF CHOCOLATE

Milk ice cream | Drunken berries

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