

Legends' Grill Menu

2-COURSE \$74.00

3-COURSE \$84.00



Amuse Bouche

Shredded Thai chicken with citrus

Entrées

GREEK MEZZE PLATTER

Taramasalata, babaganoush, tzatziki,
macerated olives with fried & homemade pitta

GRILLED ASPARAGUS

Lightly grilled asparagus with poached egg & Grana Padano

MACERATED GRILLED SCALLOPS

Spanish-style seared scallops with green pea,
chorizo, lambs lettuce & olive oil

CRISPY DUCK

Crispy duck with shaved fennel, arugula,
fresh orange & ginger mirin

SESAME LEMON LAMB CUTLET

Lamb cutlet with cardamom rice, pine nuts
& ouzo nutmeg yoghurt

MAPLE ROASTED PUMPKIN CHAR SUI SALAD

Rocket with pomegranate & char siu double smoked spec

Mains & Grill

PAN BARRAMUNDI

Barramundi with asparagus, Peruvian greens & Dutch carrot

PRESSED LAMB SHOULDER

Citrus & mint gremolata, duck fat potatoes & red wine jus

BOUILLABAISSE RISOTTO

Prawns, fish fillet, clams, scallops, saffron & parmesan wafer

SUMMER VEGETABLE RISOTTO

Summer vegetables with white wine & Grano Padano

OFF THE GRILL

ALL ITEMS ARE GLUTEN FREE

Grill items are served with duck fat potato or garlic mashed potato, seasonal gourmet vegetables & port wine jus

Black Angus grass fed Eye Fillet (200 grams)

Angus grass fed Scotch Fillet (280 grams)

Chicken Supreme (200 grams)

Pork Chop Kassler - pork chop (in-house brined)
with cider apple, smoked bacon & chorizo kraut

Desserts

NEW YORK BAKED CHEESE CAKE
Chilled berries & vanilla bean ice cream

CRYSTAL ICED MANGO
Fresh iced mango with summer berries & mint gremolata

MANDARIN PANACOTTA
with pistachio praline

CHOCOLATE MARQUEE
with strawberry romanoff

Wines by the Glass

Sparkling Wines

NV Peppertree 'Amarysso' Blanc de Blanc \$9

White Wines

NV Glandore Blush \$9
2019 McLeish Semillon \$11.5
2018 Tyrrells Hunter Valley Semillon \$9
2019 Kevin Sobels Verdelho \$9
2019 Hart and Hunter 'River' Riesling \$12
2018 Camyr Allyn Chardonnay \$10
2019 Thomas Wines 'Two of a Kind' Semillon Sauvignon Blanc \$9

Rosé Wines

2019 First Creek Rosé \$10.5
2017 Wirral Grange Rosé \$9

Red Wines

2018 McGuigan Noon Harvest Merlot \$8
2016 Tempus Two Cabernet Sauvignon \$9.5
2017 McLeish Tri Moir \$12
2017 Oakvale Sangiovese \$9
2018 Thomas Allen Encore Cabernet Shiraz \$13
2016 McGuigans Cellar Select Shiraz \$8