

Christmas Dinner Menu

AT THE LEGEND'S GRILL

Amuse Bouche

Choice of Entrée

SMOKED DUCK SALAD

Lightly smoked with wild arugula,
pear and pomegranate salad
and a maple and pomegranate dressing

STUFFED PORTOBELLO MUSHROOM (V)

Chèvre stuffed with panko crumbs, pickled
baby beetroot, crispy artichoke and arugula salad
with a balsamic dressing

SEAFOOD TRIO

Tuna tartare / Parmesan baked scallops / Prawn cocktail

Choice of Main Course

ROAST CHICKEN SUPREME

Spiced tomato and bacon ragout with duck fat potatoes and grilled asparagus wrapped in pancetta

(TOURNEDOS ROSSINI)

EYE FILLET WITH PÂTÉ EN CROÛTE

Grilled and cooked to your liking with chicken and duck liver pâté, seasonal baby vegetables, crusty bread and a port wine jus

STUFFED ZUCCHINI (V)

Feta, couscous and panko stuffed, with buttered gourmet vegetables and a herb vinegar sauce

ROAST RACK OF LAMB

Garlic and herb crumbed with celeriac espuma, caramelised gourmet vegetables, kumara mash, duck fat potato smash and a shiraz jus

Choice of Dessert

GALAKTOBOUREKO

Semolina custard baked in filo pastry
and served with orange syrup

CLASSICAL CRÈME CARAMEL

Hazelnut and pistachio biscotti
with whipped cream and fresh berries

CRÊPES SUZETTE

A thin dessert pancake, heated in a sauce
of orange-flavoured liqueur and served
with vanilla bean ice cream

Wines by the Glass

Sparkling Wines

N/V Brokenwood Sparkling Chardonnay Pinot Noir \$9

White Wines

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

Rose Wines

2019 First Creek Rose \$10.5
2017 Wirral Grange Rose \$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