



LEGENDS MENU

Lunch: 12.00pm – 3.00pm
Dinner: 6.00pm – 9.00pm
Minimum 2 Courses

ENTRÉE

Bay Scallops (GF/D) Cauliflower Morcilla Crumb	\$28
Chicken Empanadas Guacamole Pico de Gallo	\$26
Marinated Octopus (GF) Chorizo Pineapple Cilantro	\$28
Slow Cooked Pork Belly (GF) Corn Tortillas Baja Eshallots	\$28
Roasted Beetroots (GF/V/VG) Grilled Baby Gems Pepitas Avocado Casava Pearl Crisps	\$25
Braised Beef Bao Bun Aji Amarillo Pickled Onions	\$27

MAINS

Red Wine Braised Beef Short Ribs (GF) Grain Fed 200g Soft Polenta Heirloom Carrots Chimichurri	\$44
Confit Duck Maryland (GF) Bean & Chorizo Fricassee Fig Jus	\$42
Rigatoni Pasta (V) Vegetable Ratatouille Basil Leaves	\$29

FROM THE GRILL

All grill served with red wine jus, char grilled corn, chimichurri & confit garlic

Black Angus Beef Tenderloin 200g (GF) (Origin: Southern NSW, Grain Fed MSA MB2+)	\$52
Angus Riverina Beef Scotch fillet 280g (GF) (Origin: Great Riverina Region NSW, Grain Fed MSA MB2+)	\$52
Lamb Rump Cap on 250g (GF) (Free Range Great Southern Lamb, Grass Fed, MSA Graded)	\$45
Corn Fed Chicken Breast 220g (GF)	\$34

SHARING

Market Fish 550-600g (GF) Baked in Banana Leaves Chimichurri House Salad Cassava Grilled Lime	\$58
Angus Riverina Beef Tomahawk (GF) Grain Fed 900-1100g Red Wine Jus Char Grilled Corn Chimichurri Confit Garlic House Salad Cassava	\$150

SIDES

Charred Corn & Carrots (GF) Espellette Green Onion	\$12
Roasted Mushrooms (GF) Eshallots	\$12
Cassava (GF/V/VG) Shredded Coconut Mustard Cumin	\$12

DESSERT

Churros Dulce de Leche Ice Cream Chili Chocolate Cinnamon Sugar	\$24
Flan de Naranja (GF) Orange Caramel	\$19
Chocolate Tart (GF)	\$22
Cheese & Charcuterie Platter	\$36

GF-GLUTEN FREE | V-VEGETARIAN |
VG-VEGAN | N-CONTAINS NUTS |
P-CONTAINS PORK | D-CONTAINS DAIRY



BEVERAGES

COCKTAILS \$22

- Pisco Sour
Pisco | Angostura Bitters | Lime
- Mojito
White Rum | Lime | Mint | Soda
- Macua
Rum | Guava | Orange | Lemon Juice
- Margarita
Blanco Tequila | Agave | Cointreau | Lime Juice
- Chilcano
Pisco | Ginger Ale | Bitters | Lime Juice
- Batida
Cristalina Cachaça | Passion/Mango Juice | Lime Juice
- Blueberry Caipiroska
Vodka | Blueberry | Vanilla
- Espresso Martini
Coffee | Kahlua | Tia Maria | Vodka

LIQUEUR COFFEE \$14

A shot of your favourite liqueur or spirit, topped with strong black coffee and whipped cream

- | | |
|----------------|---|
| Mexican | Kahlua |
| Irish | Jamesons Irish Whiskey |
| Jamaican | Tia Maria |
| French | Brandy |
| Prince Charles | Drambuie |
| Ambush | Half Brandy, Half Amaretto |
| Calypso | Dark Rum |
| Lumberjack | Baileys & Jamesons Irish Whiskey with a Cinnamon Sprinkle |

WINE

SPARKLING WINE

	Glass	Bottle
N/V Peppertree 'Amarysso' Blanc de Blanc Wrattobully NSW	\$10	\$52
N/V Bimbadgen Sparkling Semillon Hunter Valley NSW	\$9	\$42

ROSÉ WINES

2019 Gartelmann 'Veronica' Rosé Hunter Valley NSW	\$9	\$46
2021 First Creek Rosé Hunter Valley NSW	\$8	\$40

WHITE WINES

2021 Thomas Allen 'Mango Tree' Chardonnay Adelaide Hills SA	\$13	\$75
2020 Tempus Two Copper Semillon Hunter Valley NSW	\$10	\$47
2020 Tamburlaine 'On the Grapevine' Pinot Gris Orange NSW	\$8	\$40
2020 Saddlers Creek Riesling Eden Valley SA	\$11	\$54
2020 Tyrrells 'Vat 3' Sauvignon Blanc Hunter Valley NSW	\$8	\$40

RED WINES

2017 Leogate 'Gatecrasher' Cabernet Sauvignon Central Ranges NSW	\$8	\$40
2020 Brokenwood Pinot Noir Beechworth VIC	\$16	\$85
2019 Oakvale Sangiovese McLaren Vale SA	\$10	\$50
2019 Andrew Thomas 'Synergy' Shiraz Hunter Valley NSW	\$9	\$45
2018 Glandore Shiraz Hunter Valley NSW	\$11	\$68

BEER

DRAUGHT BEER AND CIDER

	Middy	Schooner
Great Northern Super Crisp	\$5	\$9
Peroni	\$6	\$11
Carlton Draught	\$5	\$9
Pressmans Apple	\$5	\$10
Hop Hog	\$6	\$11
Biggie Juice	\$7	\$11
Canadian Club	\$7	\$14
Coors	\$5	\$10
Blue Moon	\$6	\$11
Quick Draw	\$5	\$9
4 Pines Pacific Ale	\$5	\$10

BOTTLED BEER AND CIDER

James Boags Light	\$7
Carlton Draught	\$8
Tooheys New	\$8
Tooheys Extra Dry	\$8
XXXX Gold	\$7
Corona	\$9
Guinness	\$10
VB	\$8
Asahi	\$9