

Legends Restaurant

2 Course - \$85.00 | 3 Course - \$105.00

BREAD & BUTTER

Sourdough | Wattleseed butter

ENTRÉES

Kangaroo Loin | 62 deg Quail egg | Shishito pepper
Swiss chard | Chestnuts (GF/N/D)

Hokkaido Scallops | Fennel, Saffron, Orange
Black garlic | Finger Lime | Chorizo crumble (GF/P/D)

Lamb Sweetbread | Sherry | Parsnips | Angelica
Carrots (D/GF)

Mooloolaba King Prawns | Leek | Lobster bisque
Pukara Chili Capsicum (S/D/GF)

Suckling Pig | Sweet pea risotto | Octopus tentacles
Karkalla | Sorrel (P/S/D/GF)

Heirloom Tomato Terrine | Sheep's milk yoghurt
White tomato basil consommé | Herb oil (V/GF/D)

SIDES - \$12

Broccolini (GF/V/VG)

Charred Snake Beans | Chimichurri (DF/V/VG)

Pomme Puree | Velvety Desiree potatoes (V/D/GF)

MAINS

Hunter Reserve Lamb | Rack | Shoulder
Dutch carrot | Pencil leeks | Port wine (GF/MR)

Dry Aged Duck | Confit leg | Zucchini flowers
Field mushroom (GF/MR)

Alpine Farm Venison | Oxtail dumpling | Beetroot
Pear | Smoked chocolate (MR)

Cornfed Chicken | Compressed potato
Seasonal vegetables | Jus (D)

Porcini Mushroom Wellington | Eggplant
Miso caramel (V/D)

FROM THE GRILL

Jacks Creek Angus Scotch fillet Mb3+ 280g (GF)

Hunter Reserve Angus Striploin 300g (GF)

Hunter Signature Angus Eye Fillet 180g (GF)

(served with a sauce, truss tomato, seasonal vegetables)

SAUCES

Red Wine Jus (GF/D)

Field Mushroom and Truffle (GF/D)

Chimichurri (GF/V/VG)

VG- Vegan | V- Vegetarian | P- Pork | N- Contains Nuts S- Seafood | GF- Gluten free | MR- Cooked Medium Rare | D- Contains Dairy

CHÂTEAU ÉLAN AT THE VINTAGE AND THE VINTAGE GOLF CLUB

The menu is subject to change based on seasonal availability of ingredients.