

# Legends Restaurant

## BREAD & BUTTER

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House baked Sourdough Roll \$8  
Citrus seaweed & Sesame butter

## APPETISER

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Hokkaido Scallops \$33  
Fennel, Saffron, Orange | Black garlic | Finger Lime  
Chorizo crumble (GF/P/D)

Angus Beef Tataki \$32  
Enoki mushrooms | Light Soy mushroom broth  
Shiso (GF)

King Prawns \$29  
Leek fondue | Bisque | Pukara Chili Capsicum  
(S/D/GF)

Heirloom Tomato Terrine \$28  
Sheep's milk yoghurt | White tomato basil  
consommé (V/GF/D)

Tasmanian Salmon slightly cured \$32  
Scallions | Ponzu | Dill oil (GF)

Charred Octopus \$29  
Sweet pea | White Beans | Chimichurri | Quinoa  
cracker (GF/D)

## SIDES

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Broccolini \$15  
EVO (GF/V/VG)

Field Mushrooms \$16  
Garlic | Spring Onion (GF)

Pomme Puree \$15  
Velvety Desiree Potatoes (V/D/GF)

Endives, Beetroot, and Shallots \$14  
Roasted Sesame dressing (GF/V/VG)

## MAINS

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Dry aged Duck \$48  
Confit leg | Courgette Flowers | Field Mushroom  
(GF/MR)

1824 Wagyu Beef Short Ribs \$53  
Macadamia | Oxtail dumpling | Beetroot,  
Celery root (N)

Lamb \$56  
Rack & Shoulder | Dutch Carrot | Pencil leeks  
Port Wine (GF/MR)

Free range Chicken \$45  
Compressed potato | Seasonal veggies | Jus (D)

Daintree Barramundi \$46  
Fresh water clams | Charred Leeks | Fregola

Porcini Mushroom Wellington \$36  
Eggplant, Miso caramel (V, D)

## FLAME GRILLED STEAKS

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Wagyu Beef Scotch fillet \$58  
Grain fed 1824 MB3 280g (GF)

Striploin Riverina Region \$52  
120 days Grain fed MB2 280g (GF)

Angus Eye fillet \$58  
180g Grain fed Captain cook (GF)  
(served with Café de Paris butter and your choice of one sauce)

## SAUCES

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Red Wine Jus (GF/D)

Creamy Mushroom & Truffle (GF/D)

Chimichurri (GF/V/VG)

Bearnaise (GF)

*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.*