

Legends Restaurant

BREAD & BUTTER

House Baked Sourdough Roll \$8
Wattleseed Butter

APPETISER

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

Dry Aged Duck Breast \$33
Red Cabbage | Courgette Flowers | Mushrooms
Cauliflower Mousseline (GF)

Spencer Gulf Blue Crab Tortellini \$32
Truffle Scented Chowder of Sweet Corn (S/D)

Alpine Farm Kangaroo Loin \$33
Beetroots | Hunter Valley Shiraz | Black Garlic
Honey Ice-Cream (D)

Charred Leeks \$28
Dutch Cream Potato | Aged Parmesan Broth (GF/V/D)

SIDES

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

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

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

Hasselback Potatoes \$16
Grated Parmesan | Herb Oil (V/D)

Salad of Endives, Beetroot, Shallots \$14
Roasted Sesame Dressing (GF/VG)

MAINS

1824 Wagyu Beef Short Ribs \$54
Macadamia | Braised Oxtail Dumpling
Celery Root (N)

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

Free-Range Chicken \$45
Compressed Potato | Ratatouille | Chicken Jus (D)

Daintree Barramundi \$46
Fresh Water Clams | Sweet Pea Risotto
Chive Butter (S/D/GF)

Porcini Mushroom Wellington \$38
Eggplant | Miso Caramel (V/D)

FLAME GRILLED STEAKS

Angus Riverina Beef Scotch Fillet \$58
Grain fed 280g MB3+ (GF)

Eye Fillet \$59
180g Grain Fed Captain Cook (GF)

Beef Striploin \$52
Yardstick 120 days Grain Fed MB2+ 280g (GF)

Veal Cutlet \$52
250g (GF)

(served with Café de Paris butter, roasted vine tomatoes and your choice of one sauce)

SAUCES

Sauce Bordelaise (GF/D)

Creamy Mushroom & Truffle (GF/D)

Chimichurri (GF/VG)

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

CHÂTEAU ÉLAN AT THE VINTAGE AND THE VINTAGE GOLF CLUB

*The menu is subject to change based on seasonal availability of ingredients.
Please note a 10% surcharge applies on Sundays and a 15% surcharge applies on Public Holidays.*