

BISTRO MENU

LEGENDS

STARTERS

Vegetable Chips \$8
A combination of fried parsnip, carrot and beetroot served with aioli and tomato chutney (V)

Garlic Bread \$8
Freshly baked baguette topped with our homemade garlic butter (V)

Soup of the Day \$8
Ask your server for todays offering (GF)

Salt & Pepper Calamari \$12
Tossed in semolina flash fried till crispy, finished on a bed of greens and roast pepper aioli

Caprese Salad \$14
Freshly sliced tomato, large bocconcini cheese on a bed of rocket, topped with balsamic glaze and fresh basil

Garlic Prawns \$19
Pan fried and tossed in white wine and garlic cream sauce served with Jasmine rice (GF)

SALADS

Greek Salad \$18
A fresh blend of Roma tomato, Lebanese cucumber, red capsicum, Spanish onion, Kalamata olives, feta and cos lettuce finished with our lemon dressing (GF / V / VEO)

Legends Caesar Salad \$19
Crisp baby Cos tossed with bacon, sourdough croûtons, Grana Padano parmesan and our homemade Caesar dressing

ADD TO YOUR SALAD

Grilled Chicken +\$6
Gyro Lamb +\$7
Garlic Prawns +\$8

BISTRO HOURS:
SUNDAY TO THURSDAY
FRIDAY & SATURDAY

11:30AM - 2:30PM 5:30PM- 8.30PM
11:30AM - 2:30PM 5:30PM - 9PM

CLASSICS

Roast of the Day \$20
See our specials board for today's variety

Spaghetti Bolognese \$20
Homemade bolognese topped with Grana Padano parmesan

Pumpkin Ravioli \$22
With a creamy lemon butter sauce and finished with a rocket and parmesan salad, topped with a balsamic glaze

Legends Panko Crumbed Chicken Schnitzel \$22
Served with chips and salad (GFA)

Fish & Chips \$22
Fresh piece of flake grilled or fried served with a garden salad, chips and tartar sauce (GFA)

Chicken Parmigiana \$24
Topped with Napoli gypsy ham and our 3 cheese blend, served with chips and salad (GFA)

Salt & Pepper Calamari \$24
Tossed in semolina flash fried till crispy finished on a bed of greens and roast pepper aioli and served with chips (GFA)

Crisp Skin Atlantic Salmon \$27
With mash potato, sautéed baby spinach and lemon (GF)

Garlic Prawns \$29
Pan fried and tossed in white wine and garlic cream sauce served with Jasmine rice (GF)

Slow Cooked Lamb Shoulder \$29
Boneless lamb shoulder served in a rich herbed winter vegetable stew on creamy mash

SIDES

Bowl of Chips \$7

Bowl of Wedges \$9

Side Salad \$4

Sauces \$2
Red Wine Jus, Mushroom, Pepper or Garlic Butter

GRILL

Fillet Mignon 200gm \$34
Grass feed fillet wrapped in bacon served on creamy mash potato, sautéed French beans and finished with your choice of sauce (GF)

300gm Grass Fed Black Angus Porterhouse \$35
Served with chips, garden salad or fresh vegetables (GF)

Grass Feed 300gm Rib Eye \$36
Served with chips, garden salad or fresh vegetables (GF)

All steaks are cooked to your liking and served with your choice of sauce: Mushroom, Pepper, Red Wine Jus or Garlic Butter

STEAK TOPPERS

Add Tempura Onion Rings +\$4
Add Fried Eggs (x2) +\$5
Add Salt & Pepper Calamari +\$6
Add Garlic Prawns +\$8

Legends Burger \$18
Wagyu beef patty, bacon, tasty cheese, potato cake, lettuce, tomato, beetroot and our special sauce served with chips

Steak Sandwich \$20
Slow cooked beef brisket topped with caramelised onion, American cheese, rocket, tomato chutney and mayo sauce in a Turkish roll with chips

Vegan Burger \$22
Grilled vegan patty served with lettuce, tomato, beetroot, vegan cheese and chips served on a whole-wheat bun (VE)

KIDS MENU

With a soft drink and a Dixie Cup \$12.5
(12 years and younger)

Choose from:

Spaghetti Bolognese

Calamari Rings
With salad and chips

Cheeseburger
With salad and chips

Fish & Chips

Chicken Nuggets
With salad and chips

SENIORS MENU

1 Course - \$12 2 Courses - \$14 3 Courses - \$16

STARTERS

Soup
Garlic Bread

MAINS

- Atlantic Salmon**
With mash potato sautéed baby spinach (GF)
- Chicken Schnitzel**
With chips and salad (GFA)
- Chicken Parmigiana**
With chips and salad
- Fish & Chips**
Fried or grilled, served with chips, garden salad and tartar sauce
- Garlic Prawns**
Tossed in a white wine cream sauce served on Jasmine rice (GF)
- Pumplin Ravioli**
With a creamy lemon butter sauce and finished with a rocket and parmesan salad
- Spaghetti Bolognese**
Homemade bolognese topped with Grana Padano parmesan
- Lamb Shoulder**
Boneless lamb shoulder served in a rich herbed winter vegetable stew on creamy mash
- Lambs Fry & Bacon**
Served with red wine jus, mash and green beans
- Roast of the Day**
See our specials board for today's variety
- DESSERT**
Lemon Tart
Chocolate Mousse
Ask your server for today's hot dessert

2 COURSE MEAL
AND SHOW FOR
\$75.

SATURDAY 18 APRIL 2020

BOOK TODAY AT RECEPTION.

PRESENTING

DAMIAN
MULLIN

AS

ELVIS PRESLEY

AND HIS 5-PIECE BAND



BOOK YOUR
NEXT FUNCTION

ENQUIRE AT
RECEPTION OR
CALL 9326 1277

V = vegetarian / VO = vegetarian option available / VE = vegan / VEO = vegan option available / GF = gluten free / GFA = gluten free option available
Allergy Statement: While we take due care, menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts and milk