

LEGENDS

STARTERS

Garlic, Herb & Cheddar Loaf (V)	\$8.00
Soup, Bread Roll (V, GFA)	\$8.00
Pumpkin & Sage Arancini, with Tomato Jam & Pecorino (V, VEO)	\$15.00
Salt & Pepper Calamari, served on a bed of Rocket	\$15.00
Char-grilled King prawns, served with Dashi Cream, Wild Rocket & House Tomato Oil	\$18.00

LEGENDS CLASSICS

Ale Battered Fish & Chips, Salad & Tartare	\$24.00
Salt & Pepper Calamari with Chips, Salad & Lime Aioli	\$24.00
Free Range Chicken Schnitzel with Chips & Salad	\$23.00
Free Range Chicken Parmigiana, Double Smoked Ham, House Made Napoli, Mozzarella with Chips & Salad	\$26.00
Pan Fried Salmon Fillet, Wilted Greens, Crushed Potatoes, Harissa Dressing (GF)	\$28.00
Homemade Potato Gnocchi, with Tomato Sugo, Eggplant, Stracciatella Cheese & Basil (V)	\$25.00
Thai Beef Salad, Marinated Beef Strips, Mesclun Lettuce, Thai Basil, Mint, Corriander, Cherry Tomatoes, Julienne Carrot, Cucumber, Fried Shallots and Homemade Sesame Dressing	\$26.00
Caesar Salad, Cos Lettuce, Croutons, Bacon, Shaved Parmesan & Boiled Egg Tossed in Caesar Dressing + Add grilled chicken \$5 + Add char-grilled prawns \$7	\$21.00
Spaghetti Alle Vongole, Served with Pipis, Fresh Chillli, White Wine, Garlic, and Fresh Herbs	\$32.00

WOOD FIRED PIZZA

Hawaiian - Tomato, Leg Ham, Mozzarella, Pineapple & Bocconcini	\$19.00
Margarita - Tomato, Bocconcini, Mozzarella, Fresh Basil & Extra Virgin Olive Oil	\$19.00
Vegan - Tomato, Vegan Cheese, Pumpkin, Red Peppers, Kalamata Olives & Zucchini	\$19.00
Capricciosa - Tomato, Mozzarella, Leg Ham, Kalamata Olives, Mushrooms & Bocconcini	\$19.00

LOW N' SLOW COOKED MEATS

14-Hour Smoked Brisket 200gm, Chimichurri & Dill, Slaw & Chips (GF)	\$34.00
½ kg Buffalo Smoked Wings, Tangy Hot Sauce (GF)	\$15.00
Pulled Pork Sliders (2pcs) Chipotle Aioli, Pickle, Dill Slaw & Chips (GFA)	\$18.00
Slow Cooked Lamb Ribs, BBQ Sauce, Chips & House Salad	\$24.00
Low & Slow Cooked BBQ Pork Ribs, House Slaw, Chips, Pickled Vegetables	½ kg \$35.00 1 kg \$55.00
House Smoked Meat Platter- Brisket, Wings, Lamb Ribs, Pork Ribs, House Slaw, Chips, Pickles & Chimichurri	\$70.00

GRILL AND BUNS

Plant Based Burger, Crispy Plant Based Bacon, Vegan Cheese, Vegan Bun, Lettuce, Tomato, Smokey BBQ Sauce & Chips	\$22.00
Black Angus Beef Burger, Smokey BBQ Sauce, Batory Bacon, House Slaw, Monterey Jack & Chips	\$23.00
Legends Steak Sandwich with Black Angus Scotch Fillet, Baby Gem, Sliced Tomato, Caramelised Onion, Monterey Jack, Tomato Relish & Chips	\$25.00
Korean Fried Chicken Burger, Bang Bang Sauce, Monterey Jack, Pickled Daikon, House Slaw & Chips (GFA)	\$23.00
300g Black Angus Striploin with Chips, Salad & choice of sauce (GF)	\$38.00
400g Black Angus Rib Eye with Chips, Salad & choice of sauce (GF)	\$45.00
+ Add Choice of Pepper, Mushroom, Red Wine Sauces, or Herb and Garlic Butter	\$3.00

SIDES

Green beans with mustard vinaigrette, radish, parsley (V, VE, GF)	\$12.00
House Slaw (V)	\$6.00
Steamed Vegetables	\$6.00
Side Salad	\$6.00
Fries (V)	\$8.00
Wedges (V)	\$10.00

V = vegetarian / VE = vegan / VEO = vegan option available / GF = gluten free / GFA = gluten free option available

KID'S MEALS

Cheeseburger & Chips	\$12.00
Fried Chicken & Chips	\$12.00
Fish & Chips	\$12.00
Spaghetti Bolognese	\$12.00

DESSERTS

Selection of Cakes available from our cabinet	\$7.00
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LEGENDS SPECIALS

Ask our staff about this weeks specials!

SENIORS SPECIAL

ONE COURSE - \$15 TWO COURSE - \$18 THREE COURSE - \$21

ENTREE

Soup of the Day

MAIN

Salt & Pepper Calamari, Chips, Salad & Aioli

Ale Battered Fish & Chips, Salad & Tartare

Free-Range Chicken Parmigiana, Double Smoked Ham, Mozzarella, Chips & Salad

Free-Range Chicken Schnitzel, Chips & Salad

Homemade Potato Gnocchi, with Tomato Sugo, Eggplant, Stracciatella Cheese & Basil (V)

Pan-Fried Salmon, Crushed Potatoes, Wilted Greens, Harissa Dressing

Spaghetti Bolognaise

DESSERT

Dessert of the day

Allergy Statement: While we take due care, menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts and milk

WINE & BEER

SPARKLING WINE

	GLASS	BOTTLE
Morgans Bay Sparkling	\$7.00	\$30.00
Seppelt The Drives	\$8.50	\$42.00
Seppelt Prosecco	\$7.50	\$35.00

RED WINE

	GLASS	BOTTLE
Morgans Bay Shiraz Cab	\$6.50	\$30.00
Hartogs Plate Cabernet Merlot	\$7.00	\$32.00
Little Berry Shiraz	\$8.00	\$35.00
Seppelt Shiraz	\$8.50	\$38.00
St Huberts Stag Pinot	\$8.50	\$38.00

WHITE WINE

	GLASS	BOTTLE
Morgans Bay Chardonnay	\$6.50	\$30.00
Morgans Bay Sav Blc	\$6.50	\$30.00
Hartogs Plate Moscato	\$7.50	\$33.00
Seppelt Drives Chardonnay	\$8.50	\$38.00
Cape Schank Pinot Grigio	\$8.50	\$42.00
Squealing Pig Sav Blc	\$9.50	\$45.00

TAP BEER

	POT	SCHOONER	PINTS	JUGS
Carlton Draught	\$5.20	\$7.50	\$10.50	\$21.60
VB	\$5.20	\$7.50	\$10.50	\$21.60
Great Northern	\$5.20	\$7.50	\$10.50	\$21.60
Peroni		\$8.50		
Balter XPA	\$7.00	\$9.50	\$13.00	\$26.00

BEER BY THE BOTTLE

	PRICE
Carlton Draught	\$7.50
VB	\$7.50
Carlton Dry	\$7.50
Great Northern	\$7.00
Cascade Light	\$6.00
Peroni	\$9.50
Corona	\$9.50

RTD

	PRICE
Canadian Club & Dry Can	\$12.00
Smirnoff Red Can	\$12.00
Jack Daniels & Cola Cans	\$12.00

LEGENDS CAFE MENU



STARTERS

- SOUP OF THE DAY** \$8
Served with Bread
- SALT AND PEPPER CALAMARI** \$15
Served with Lime Aioli
- SOUTHERN FRIED CAULIFLOWER BITES (V)** \$12
Served with Chipotle Mayo
- SOUTHERN FRIED CHICKEN TENDERS** \$12
Served with Chipotle Mayo

SIDES

- BOWL OF CHIPS (V)** \$8
- HOUSE SLAW (V)** \$6
- SIDE SALAD (V)** \$6
- STEAMED VEGETABLES (V)** \$6

KIDS MEALS

FOR KIDS 12 AND UNDER

- FISH & CHIPS** \$12
- CHEESEBURGER & CHIPS** \$12
- FRIED CHICKEN & CHIPS** \$12
- SPAGHETTI BOLOGNESE** \$12

SENIORS MEALS



- One Course: \$15**
Two Course: \$18
Three Course: \$21

Please see separate
Seniors Menu for details

V = Vegetarian
GF = Gluten Free
GFA = Gluten Free option available
VE = Vegan
VEO = Vegan option available

MAINS



- SALT AND PEPPER CALAMARI** \$24
Served with Chips, Garden Salad & Lime Aioli
- ALE BATTERED FISH & CHIPS** \$24
Served with Garden Salad & Lime Aioli
- FREE RANGE CHICKEN SCHNITZEL** \$23
Served with Chips & Garden Salad
- FREE RANGE CHICKEN PARMIGIANA** \$26
Topped with Napoli, Double Smoked Ham & Mozzarella
Served with Chips & Salad
- CRISPY SKIN SALMON FILLET (GF)** \$28
Served with Wilted Greens, Crushed Potatoes
& Harissa Dressing
- POTATO GNOCCHI (V)** \$25
Served with Tomato Sugo, Eggplant, Fresh Herbs
& Parmesan Cheese
- THAI BEEF SALAD** \$26
Marinated Beef Strips, Thai Herbs, Julienned Carrot, Red
Onion, Tomato, Cucumber, Fried Shallots & Homemade
Sesame Dressing
- 250GM BLACK ANGUS STRIPLOIN** \$32
Cooked to your liking, served with Chips, Garden
Salad & Red Wine Jus
- 200GM 14-HOUR SMOKED BRISKET** \$34
Served with Chips, House Slaw & Chimichurri
- BLACK ANGUS BEEF BURGER** \$23
with Batory Bacon, House Slaw, Monterey Jack & Smokey
BBQ Sauce. Served with Chips
- SEAFOOD BASKET** \$25
Panko Crumbed Combination of Prawns, Scallops, Calamari
& Tempura Fish. Served with Chips, Garden Salad & Tartare
- LOW AND SLOW COOKED GOAT CURRY** \$26
Marinated and Cooked with Asian Herbs & Spices
Served with Jasmine Rice, Coriander & Pappadums

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