DINNER MENU

All menu items are available for takeaway, pickup from Legends Bar.
Please call '1325' from your in-room phone to order takeaway of to book your table.

BREADS

PESTO PIZZA BREAD 12.5 | 15.5
Wood fired base topped with Italian basil pesto and mozzarella

BRUSCHETTA 8.5
Toasted Turkish bread topped with heirloom tomato, roasted capsicum, double brie and finished with balsamic drizzle

TOASTED TURKISH BREAD 9
Served with a selection of dips and a cashew and sesame dukkha

QUICK BITES

CRISPY POTATO WEDGES 9
Served with sour cream and house made sweet chilli sauce

BEER BATTERED CHIPS 8
Sprinkled with sea salt and served with aioli

THAI STYLE SEAFOOD WONTONS 14
Served with a Vietnamese dipping sauce

CORONA BATTERED FISH & CHIPS 18
Locally sourced fish served with a petite garden salad and house made tartare sauce

WAGYU BEEF BURGER 17
With caramelized onion, tomato, Mesclun salad, swiss cheese and smokey BBQ sauce

ADD: bacon or egg 3

CAJUN CHICKEN SCHNITZEL BURGER 17
With brie cheese, red onion jam, Mesclun salad, semi dried tomato and garlic aioli

VEGETARIAN BURGER 17
Field mushroom, roasted capsicum, red onion jam, tomato, rocket and grilled haloumi

NEW YORK WINGS 18
Your choice of: spicy buffalo sauce, New York BBQ sauce, Carolina gold (sweet mustard) or blue cheese sauce served with celery sticks

SALADS

CAESAR SALAD 18
Crisp baby cos lettuce, garlic croutons, crispy bacon, and shaved parmesan, served with house made dressing

OPTIONAL EXTRA: anchovies

QUINOA & WILD RICE SALAD 16
Baby rocket, Persian fetta, sautéed broccoli, shaved fennel, hazelnuts and soft herbs, served with a citrus infusion dressing

TRADITIONAL GREEK SALAD 17
Cucumber, Spanish onion, capsicum, kalamata olives and fetta, served with a balsamic dressing

TOP YOUR SALAD 8.5
Tempura prawns, Cajun chicken, or sautéed Thai beef

ENTRÉE

PORCINI MUSHROOM ARANCINI 16
Served on Arrabbiata sauce and topped with shaved Grand Padano and soft herbs

SESAME CRUMBED CALAMARI 17
Served with pickled cucumber and pineapple salsa and wasabi aioli

MOOLOOLABA PRAWNS 24
CHILLI PLUM
Served with jasmine rice and house made chilli sauce

SAUTÉED CREAMY GARLIC PRAWNS 17
Served on jasmine rice

THAI RED CURRY 15
Served with jasmine rice and pappadums

ROASTED STUFFED FIELD MUSHROOM 15
Stuffed with King Island brie and semi dried tomatoes, and served with a rocket and red onion salad

MASTER STOCK PORK BELLY 17
Lightly crispy fried served with a finely chopped wombok salad with Asian salsa and Thai Ponzu dressing
STONE FIRED PIZZA

PUMICESTONE PASSAGE
Seafood medley of prawns, scallops, squid and fish (Szechuan spiced), with a confit of garlic, mozzarella and a garlic aioli swirl

TANDOORI CHICKEN
With balsamic red onion, charred capsicum, coriander and tzatziki

GREEN DREAM
With roasted pumpkin, capsicum, mushroom, artichoke, fetta and pine nuts

POOLSIDE
Shredded ham and pineapple

MEAT LOVERS
Pepperoni, shredded ham, streaky bacon, chorizo, mozzarella and BBQ sauce

FROM THE PAN

CHICKEN BREAST SUPREME
Pocketed with king prawns, brie and spinach over sweet potato rosti and served with sautéed greens with a dill beurre blanc

CRISPY SKINNED SALMON FILLET
Served on wild rice and corn salsa, with avocado mousse and a Cajun scented emulsion

FRESH LOCAL FISH OF THE DAY
Served with saffron fondant potato, bok choy and sauce vierge (a citrus sauce with tomato and basil)

MOROCCAN LAMB SKEWERS
Maple glazed, served with sweet potato and eggplant salad, Tzatziki and grilled lemon

FRITTO MISTO
Selection of seasonal fried seafood, served with house made tartare, rocket, pomegranate and heirloom tomato salad and charred lime

KING PRAWN LINGUINE
Local king prawns tossed through pasta with chilli, garlic, extra virgin olive oil, fresh herbs and cherry tomatoes

TOP YOUR MEAL
Your choice from: Szechuan fried squid, buffalo wings, or fresh prawns with lemon

FROM THE GRILL

Premium MSA (Meat Standards Australia) rated beef. All steaks are coated in our house smoked marinade and cooked your way.
All steaks are served with Idaho potatoes and sautéed greens, or beer battered fries and Greek salad
Your choice of sauce: béarnaise, green peppercorn jus, shiraz jus, garlic cream, or chilli tomato reduction

APPLE & RHUBARB CRUMBLE
Served in a vanilla pastry shell, crumble topped with cinnamon spiced crème Anglaise and dark chocolate soil

BAKED BERRY CHEESECAKE
Baked New York style on a biscuit base, topped with fresh berries, raspberry coulis, chantilly cream and vanilla tuille

CARAMEL & PRALINE MOUSSE CONE
Creamy milk chocolate praline and caramel mousse on a hazelnut sponge base with macadamia nut praline and glass biscuit

CHOCOLATE FONDANT
Chocolate sponge with molten rich chocolate ganache served with blueberry compote and vanilla bean ice cream

PASSIONFRUIT SCENTED PANNACOTTA
With shortbread crumble, strawberry salsa, chantilly cream and a crunchy sweet tuille

STICKY DATE PUDDING
House made with salted caramel sauce and vanilla bean ice cream

CHEESEBOARD SELECTION
Local Maleny cheeses with lavosh, dried fruits and quince paste

AFFOGATO
Espresso with your choice of liqueur rich chocolate tart and vanilla ice cream

FOR YOUR LITTLE ONES

Kids meals includes an ice cream and a drink. PLEASE NOTE: Kids Eat Free Package does not include drink or ice cream. Meals can be served with a house salad or vegetables.

SPAGHETTI CARBONARA
FISH AND CHIPS
JUNIORS STEAK AND CHIPS
CHICKEN NUGGETS AND CHIPS
CHEESEBURGER AND CHIPS
MINI DAGWOOD DOGS
HAM AND PINEAPPLE PIZZA

(GF) Gluten Free  (GFO) Gluten Free Options available