

LEGENDS

• SALADS •

PICKLED BABY BEETROOT AND GOATS CHEESE (V) 85

Pickled baby beetroot, herb goats cheese, truffle and herb oil, radish coins and micro green salad

DE-CONSTRUCTED BILTONG CAESAR SALAD 95

Cocktail tomatoes, dukkah rubbed medium soft boiled egg, baby romano lettuce, homemade biltong, fresh avocado, herb croutons and avocado with biltong caesar dressing

PRAWN COCKTAIL & AVOCADO RITZ 100

Pan fried prawn tails, micro greens, citrus segments and rocket salad, garlic croutons, fresh avocado, beetroot coins and piquant sauce

SALMON ROULADE 95

Smoked salmon roulade with cream cheese, citrus segments, baby rocket, red spinach and balsamic reduction

CORIANDER CHICKEN SALAD 85

Char grilled corn, coriander chicken pops, cherry tomatoes, baby leaves with light creamy dressing

GREEK SALAD (V) 65

Mixed baby leaves, calamata olives, feta cheese crumbles, red pepper strips, green pepper strips, yellow pepper strips, fresh cherry tomato, and a creamy balsamic dressing

TABLE GREEK SALAD (V) (Serves 4) 195

Mixed baby leaves, calamata olives, feta cheese crumbles, red pepper strips, green pepper strips, yellow pepper strips, fresh cherry tomatoes, and a creamy balsamic dressing

soup

TRADITIONAL BUTTERNUT SOUP SERVED WITH GARLIC CROUTONS 55

Onion, butternut, garlic, cinnamon, cream & thyme

HOMEMADE BILTONG 65

Choose your preferred piece of homemade biltong from our drying room

BOERIE TASTER 95

South African boerewors, smokey BBQ sauce, chakalaka and pap coujon

PAN-FRIED CALAMARI AND PRAWN 125

Pan-fried pink prawns, chorizo and calamari in a rich creamy sauce, butter bean mash, julienne vegetables and back bacon garnish

TRADITIONAL CHICKEN LIVER 75

Freshly baked mini prego roll, flambéed chicken livers finished in a creamy peri-peri sauce

A SMOKED SPRINGBOK CARPACCIO 95

Crushed black pepper, cumin, honey mustard dressing and baby leaf salad with baby beetroot coins

BAKED SNAILS 95

Garlic baked snails, dill mash potato and garlic butter sauce

CAPE MUSSELS 125

Classical mussels in saffron white wine broth

MUSHROOM VOL-AU-VENT 90

Grilled mushroom ragout, truffle oil and shaved parmesan cheese on mini puff pastry

meat

Legends beef has been carefully selected from the best local produce.

GRAIN FED WET AGED MIN 21 DAYS

The beef is fed in a controlled environment on high-quality grain(s) based on a controlled eating regime

Sirloin steak	200g - 155	300g - 175
Rump steak	200g - 155	300g - 175
Rib eye on the bone	300g - 195	500g - 245
Beef fillet steak	200g - 175	300g - 195
T-bone	500g - 245	
Pork ribs	500g - 245	

Sides & Sauce

SIDES 45

Potato wedges/**Mash**/Creamed spinach/Rice/**Spiced mielies**/Deep fried garlic cheese pap goujons/**Steamed veggies**/Side salad/**Chakalaka**/Baked potato/**Chips**

SAUCES 35

Creamy garlic/**Classic peppercorn**/
Creamy blue cheese/**Biltong and cheese sauce**/
Caramelized onion and mushroom/
Monkey gland sauce

LEGENDARY DISHES

LAMB SHANK 255

Slow braised lamb shank glazed in mint lamb sauce, rosemary mash and glazed root vegetables

OXTAIL 230

Braised oxtail in a rich red wine sauce with buttery mash and root vegetables

LEGENDS

SPECIALTY

GRILLED LEMON AND HERB

CHICKEN FILLET 160

Grilled marinated chicken supreme in lemon and herb, butternut bobotie, seasonal vegetable and saffron infused lemon butter sauce

TWICE COOKED PORK BELLY

ON THE BONE 180

Slow roasted pork belly finished in pork glazed, served with whole grain mash, baby vegetables and teriyaki sauce

CATCH OF THE DAY - (SQ) 195

Cape Malay marinated catch of the day served with dill mash, root vegetables and caper sauce

GRILLED PRAWNS AND CALAMARI 235

Garlic grilled prawns and calamari served with savory rice and a lemon and garlic butter sauce

PRAWN, CHORIZO AND CHICKEN

TAGLIATELLE 165

Tagliatelle lightly tossed with pan fried pink prawns, chorizo and chicken in peri peri and garlic butter sauce

CAPE LOBSTER TAIL 335

Pan fried cape lobster tail, baby vegetables, savory rice and garlic sauce, finished with a hollandaise sauce

VEGETARIAN DISHES

SUN DRIED TOMATO GNOCCHI 105

Potato dumplings, olive oil, sun dried tomatoes and creamy sauce

MUSHROOM AND ASPARAGUS

RISOTTO 115

Risotto, mushroom, asparagus, rocket and white wine

VEGETABLE BOBOTIE 105

Layers of aubergines, baby marrow, beans, peppers, carrots, prunes, almonds and egg custard

GRILL SPECIALTY

All served with a choice of side and sauce

Lamb Chops	250g -	240
Ostrich Fillet	200g -	240
Impala Loin	200g -	240
Kudu Steak	200g -	240
Pork Chops	400g -	190

combos

All served with a choice of side

RUMP AND RIBS 245

Served with peppercorn and mushroom sauces

LINE FISH AND BEEF FILLET 245

Served with lemon butter and klipdrift sauce

CHICKEN AND LAMB 265

Served with peri peri and mustard sauce

OSTRICH FILLET AND BOEREWORS 265

Served with berry comport jus and mushroom sauce

DESSERT

DE-CONSTRUCTED CHERRY BOMB ALASKA 95

Rich moist chocolate cake, Amarena cherries and vanilla ice cream finished with meringue and chocolate shavings

VANILLA AND BLONDE VALRHONA CRÈME BRÛLÉE 75

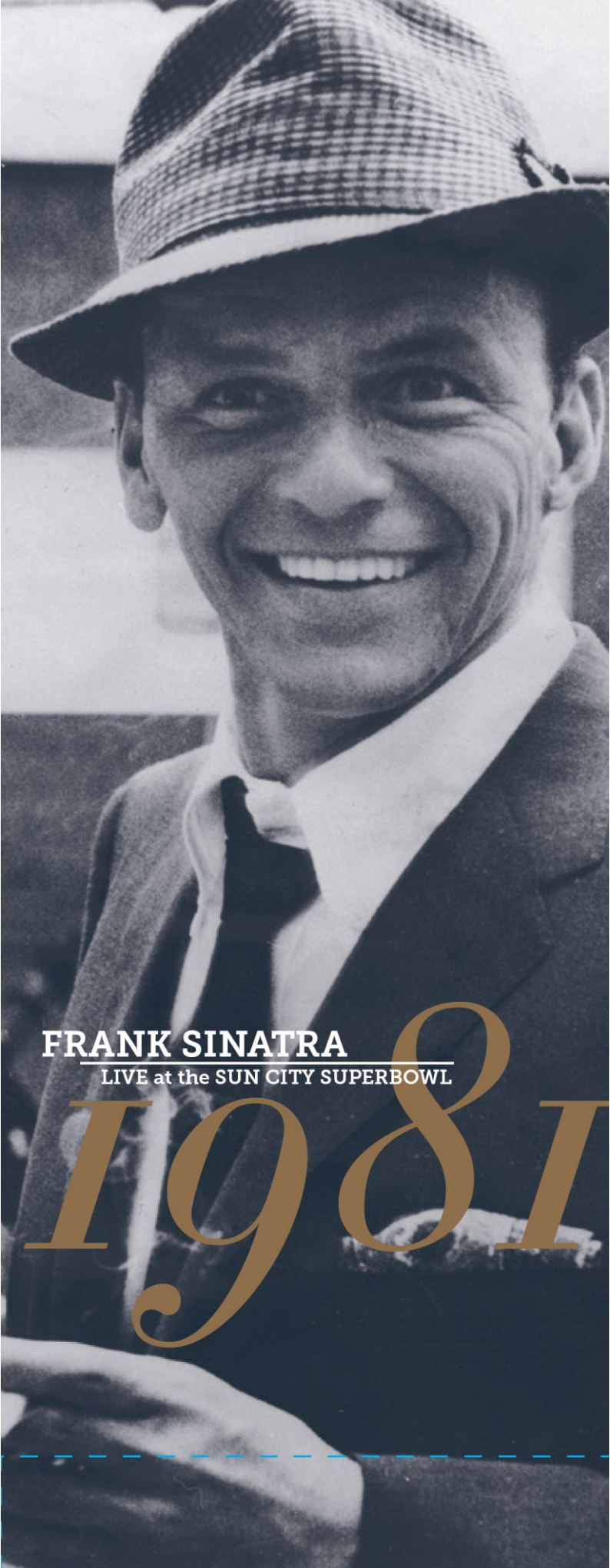
With a warm malva pudding and poached , blush pear

CHOCOLATE FONDANT 70

Crumbled smoores and meringue, mascarpone cream and chocolate mousse

BAKED LEMON CHEESE CAKE 75

with mixed berry compote and Amarula ice cream



FRANK SINATRA

LIVE at the SUN CITY SUPERBOWL

1981