



Legends

MENU

Please place your order at the counter

All members receive 5% discount on all following non-member prices



Club Platters

Each platter can serve up to 2-3 people

Antipasto Platter *(dfo)*

\$26.00

A selection of cured meats, prosciutto, chorizo, sun-dried tomatoes, capers, gherkins, Barry's Bay feta cheese, brie, olives, chargrilled capsicum and assorted bread

Seafood Platter *(gfo/dfo)*

\$25.00

Salt and pepper squid, marinated mussels, whole prawns, shrimps and smoked salmon

Cheese Platter

\$23.00

Blue cheese, double cream brie, aged cheddar, seasonal Waipara valley grapes, mixed dried fruits & nuts and a selection of crackers

Dim Sum Platter *(gfo/dfo)*

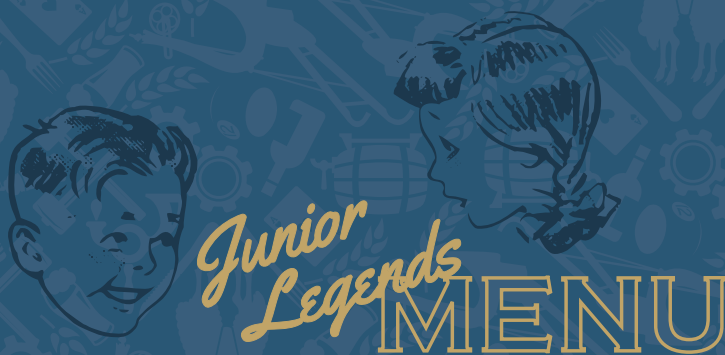
\$22.00

Dim sum including dumplings, wontons and spring rolls with dipping sauce, chilli sauce and wasabi soy

Artisan Baker's Platter *(gfo/dfo)*

\$18.00

An assortment of specialty breads with olive tapenade, pesto, dukkah and garlic butter



Kid's Grill

Grilled chicken, roasted potatoes and a choice of seasonal vegetables or garden salad with house-made gravy

\$13.00

Fish of the day, roasted potatoes and a choice of seasonal vegetables or garden salad with house-made tartare sauce

\$13.00

Burgers and More

Pasta of the day with garlic bread

\$13.00

Cheeseburger with curly fries

\$13.00

Chicken tenders with curly fries

\$10.00

Ham and cheese toastie with curly fries

\$10.00

Pudding

Fresh fruit salad, berry coulis and mango sorbet

\$10.00

Banana split with chocolate sauce or berry coulis

\$10.00



Bar Snacks

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| Artisan rustic garlic bread | \$8.00 |
| BBQ buffalo chicken wings with sriracha and lemon aioli (gf/df) | \$10.00 |
| Southern style pulled pork sliders, onion jam with apple slaw (df) | \$13.00 |
| Saffron tikka chicken kebabs with mint yoghurt dressing (gf/dfo) | \$13.00 |
| Tempura prawns with honey soy dip and wasabi mayo (df) | \$14.00 |
| Mediterranean falafel sliders with beetroot hummus, tomato relish and leafy greens | \$12.00 |
| Traditional spicy cheese wedges with smoked bacon, sour cream and sweet chilli sauce | \$13.00 |
| Bowl of fries with tomato ketchup (df) | \$8.00 |
| Bowl of wedges with sour cream (dfo) | \$10.00 |



The Club Grill

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| Grass-fed Angus sirloin steak with salad and chips (gf/dfo) | \$22.00 |
| Angus rib-eye with potato gratin and seasonal green salad (gf/df) | \$24.00 |
| North Canterbury pork chop with apple slaw and potato gratin (gf/df) | \$22.00 |
| Club-style beef schnitzel with a seasonal green salad and fries | \$17.00 |
| Choice of any one sauce: Creamy mushroom sauce, peppercorn sauce, apple sauce or garlic butter | |
| Extra sides: Two fried eggs or seasonal vegetables | |
| | \$4.50 |



Fresh & Light

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| Greek salad with black olives, Barry's Bay feta, bell peppers, cucumber and red onion | \$14.00 |
| Caesar salad with poached eggs, manuka smoked bacon, crunchy croutons and anchovies | \$13.00 |
| Club salad of the day | \$12.00 |
| Club pasta of the day | \$16.00 |



Burgers of Legend

Original Legend Burger *(gfo/df)* **\$19.00**

NZ premium grass-fed Angus beef patties, aged Swiss cheese, manuka smoked bacon, tomato, lettuce and hash brown, topped with onion relish and mild chilli aioli

Bombay Chicken Burger **\$17.00**

Free range chicken tikka with cheddar cheese, red onion, cucumber, lettuce, mint yoghurt, tomato relish and onion rings

Southern BBQ Burger **\$17.00**

North Canterbury free-range pulled pork with lettuce, tomato, aioli, BBQ sauce and onion rings

The Beet Burger *(V/gfo/df)* **\$15.00**

Gourmet vege patty, beetroot, red onion, lettuce, tomato, tzatziki, homemade hummus and sweet chilli sauce on a toasted burger bun

**All burgers served with fries*



Oldies, but Goodies

Roast of the day with seasonal vegetables and herb roasted gourmet potatoes *(gf/df)* **S - \$12.00 / L - \$19.00**

Beer battered fish and chips with house-made tartare sauce, lemon and green salad **\$17.00**



Fishermen's Catch

Shrimp cocktail *(gf/df)* **\$10.00**

Mussel bowl with tomato, dill and white wine and garlic bread *(gfo/df)* **\$14.00**

Seafood chowder with artisan rustic bread **\$15.00**

Pan-fried Akaroa salmon with wasabi mash, miso glaze and seasonal greens *(gfo/df)* **\$23.00**



Heavenly Pudding

Chocolate fondant with berry coulis and strawberry ice cream **\$14.00**

Saffron and cardamom panna cotta with raspberry dust and vanilla ice-cream **\$14.00**

Ice cream sundae with berry or Belgium dark chocolate sauce **\$10.00**

Club dessert of the day **\$14.00**