



BREADS

	M	N
GRILLED SOURDOUGH GARLIC BREAD	7	8
ADD MOZZARELLA CHEESE	9	10
7" PIZZA BREAD		
BACON, MOZZARELLA GARLIC BUTTER	10	11

ENTRÉES & SHARING PLATES

LARGE TEMPURA PRAWNS (4) (I) w Japanese Dressing	14	15
½ KG CRISPY FRIED BUTTERMILK CHICKEN WINGS	13	15
w Hot Buffalo or Smoky BBQ Sauce		

SOFT TACO MENU

Lettuce, Sour Cream, Guacamole, Tobasco, Tomato Salsa, Lime

Mexican Crispy Chicken Tacos (2)	14	15
Slow Cooked Pulled Pork	14	15
Beef Brisket	14	15
Battered Flathead (I)	14	15

CRISPY TACO OF SEARED BLUEFIN TUNA (2) (I)	14	15
Guacamole, Lime, Tabasco		

CHINESE DUCK BREAST PANCAKES (2)	15	16
Ho-Sin, Cucumber & Shallot		

THAI CHICKEN SATAY & SHALLOT SPRING ROLLS (2)	13	14
House Made Peanut Satay Sauce		

FRIED SALT & PEPPER SQUID (I)	17	19
Buttermilk Crust w Chipotle Mayo		

BEEF NACHOS (GF)	23	25
Fresh Fried Corn Chips w Beef Taco Mix, Cheese Sauce, Guacamole, Sour Cream, Tabasco		

LEGION LOADED FRIES	16	17
Smoked Pulled Pork, Cheddar Cheese Sauce, Taco Seasoning, Chipotle Mayo		
ADD Pickled Chillies	2	2

SEAFOOD PLATTER FOR 2 (M)

(2) Natural & (2) Pacific Oyster Mornay, Black Tiger Prawns, Smoked Salmon, Grilled Barramundi, 1/2 Shell Japanese Scallops, Grilled & Fried Squid, Battered Flathead, Green Salad & Fries

M	N
92	98

COLD SEAFOOD MEZZE FOR 1 OR 2 (M)

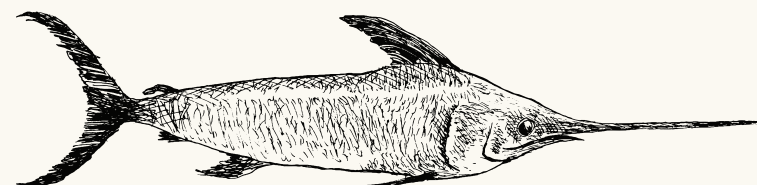
Large Pacific Oysters, Large Peeled Prawns, Smoked Salmon, Caviar Dip & Olive Bread

FOR 1 PERSON	28	29
FOR 2 PERSONS	54	55

LARGE PACIFIC OYSTERS (A)

Natural w Red Wine Eschalot Vinegar
Kilpatrick or Mornay

½ DOZEN	27	29
FULL	49	52



SALADS

GRILLED HALOUMI & AVOCADO SALAD (GF)	20	21
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300G ANGUS SIRLOIN STEAK THAI SALAD (GF) (DF)	31	33
Asian Green Salad, Peanuts, Lime Sweet Chilli Dressing		

AVOCADO NIÇOISE SALAD	19	20
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Beans, Olives, Egg, Grape Tomato, Baby Cos, Limoncello Dressing

Add Smoked Salmon (GF) (DF) (I)	11	12
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Add Seared Bluefin Tuna (GF) (DF) (I)	10	11
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LARGE PRAWN COCKTAIL (GF) (DF) (I)	26	28
Avocado, Lemon, Cocktail Sauce		

CAESAR SALAD	15	16
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Baby Cos, Boiled Egg, Croutons, Bacon & Parmesan

Add Grilled Chicken	9	10
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Add Grilled Haloumi	8	9
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Add Fresh Smoked Salmon (I)	11	12
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Add Large Cooked Prawns (I)	11	12
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FRESH GRILLED FISH / SEAFOOD

200G CONEY BAY BARRAMUNDI (A)	32	34
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200G TASMANIAN SALMON (A)	34	35
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Served with Chips & Salad / Creamy Mash & Veg Garlic Lemon Butter

Add 2 Garlic Butter Prawns (I)	8	9
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FRESH BATTERED FLATHEAD (I)	MEDIUM 22	LARGE 32
Chips, Salad & Tartare Sauce		

LEGION "FRITTO MISTO" SEAFOOD BASKET (M)	34	36
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Battered Flathead Fillet, Pacific Oyster Mornay, Fried Squid, Tempura Prawn & Roe on Scallop, Chips, Lemon & Tartare Sauce

SALT & PEPPER SQUID (I)	27	29
Buttermilk Crust, Salad, Fries & Peri Peri Mayo		

GRILLED SEAFOOD (GF) (M)

Barramundi, Oyster Mornay, Half Shell Scallop, Local Calamari, Prawns w Garlic Butter & Chips

FOR 1 PERSON	35/37	FOR 2 PERSONS	60/63
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SIGNATURE DISHES

CRUMBED LAMB CUTLETS (2)	30	32
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Chips & Salad / Creamy Mash & Veg. Gravy

Add 1 cutlet	9	10
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CREAMY CHICKEN & MUSHROOM BOSCAIOLA	26	28
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Rigatoni Pasta, Creamy Garlic, Bacon, Mushroom Sauce & Parmesan Cheese

12HR SLOW COOKED MB2+ BEEF BRISKET	26	28
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Creamy Mash Potato, Beef Fat Cooked Carrots Veggies & Brisket Gravy

ASIAN BOWLS

MALAYSIAN COCONUT CURRY (MILD) (GF)

Asian Greens, Tomatoes, Shallots, Jasmine Rice & Chilli Oil,

Lightly Crispy Chicken	25	27
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Mb2 Boneless Beef Rib (Mild)	27	29
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Vegetarian Seasonal & Asian Greens	23	25
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VEGETARIAN THAI COCONUT TOM YUM CURRY (MILD) (GF) (DF)	21	23
Peanuts, Crispy Sweet Potato, Rice & Lime		

Add 200g Grilled Barramundi (A)	10	10
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Add 200g Atlantic Salmon (A)	12	12
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GRILLED TERIYAKI SALMON OR BARRAMUNDI (DF) (A)	31	33
House Made Teriyaki Sauce, Asian Greens, Rice, Shallot		

(GF) GLUTEN FREE • (DF) DAIRY FREE • (VG) VEGAN • SEAFOOD COUNTRY OF ORIGIN (A) AUSTRALIAN (M) MIXED ORIGIN (I) IMPORTED
10% SURCHARGE ON PUBLIC HOLIDAYS • MEMBERS PRICE N/A ON PUBLIC HOLIDAYS

M MEMBER **N** NON-MEMBER

CHEESE PLATTER

M N

CHEESE PLATTER	23	25
French Brie// King Island Cheddar // Blue Stilton Crackers, Muscatels Grapes // Red Onion Jam		

GRILLED ANGUS STEAKS

M N

300G ANGUS SCOTCH 100 DAY GRAIN FED	40	44
300G ANGUS GFD ANGUS STRIPLOIN	36	39
300G ANGUS RUMP	33	35

<i>Served with</i>		
CHIPS & SALAD / CREAMY MASH & VEG		
Red Wine Jus, Mushroom, Pepper, Teriyaki Sauce or Garlic Butter (GF)		
MAKE IT SURF & TURF (I)	8	9
2 Garlic Butter Prawns (GF)		
LEGIONS MIXED GRILL	42	45
Grilled Lamb Cutlet, Sirloin Steak, Sausage, Chicken, Onion Rings, Fried Egg, Creamy Mash Potato & Choice of Sauce		

BURGERS / CLUB SANDWICH

M N

ALL WITH FRIES & TOASTED MILK BUN		
TRIPLE DECKER LEGION CLUB SANDWICH	23	25
Streaky Bacon, Fried Egg, Chicken, Mayo, Tomato, Lettuce		
200G GRILLED ANGUS CHEESEBURGER	23	24
Bacon, White Onions, Cheese Sauce, Tomato, Butter Lettuce, Burger Sauce		
ADD Extra 200G Pattie	9	9
300G CHICKEN SCHNITZEL & AVOCADO WRAP	23	24
Butter Lettuce, Tomato, Avocado & Aioli		
LEGION'S KFC FRIED CHICKEN BURGER	22	23
Crispy Buttermilk Chicken, KFC Seasoning, Chipotle Chili Mayo, Creamy Coleslaw, Cheddar Cheese, Butter Lettuce		
ADD Pickled Chillies	2	2
ADD Streaky Bacon	3	3
SMOKED PULLED PORK BURGER	22	23
House Made Slow Cooked Pork in Taco Seasonings, Pickled Chillies, Tomato, Butter Lettuce, Chipotle Mayo		
GRILLED HALOUMI & AVOCADO BURGER	20	21
Tomato, Onion, Avocado, Butter Lettuce, Truffle Mayo		

11 INCH THIN CRUST BASE PIZZA'S

M N

MARGHERITA	22	23
Cherry Tomato, Mozzarella		
CHILLI PRAWN (I)	26	28
Cherry Tomato, Prawns, Spinach, Chilli Oil, Mozzarella		
HAWAIIAN	24	25
Ham, Pineapple, Mozzarella		
PEPPERONI	24	25
Mild Pepperoni, Mozzarella		
MEAT LOVERS	24	25
Bacon, Pepperoni, Beef Brisket & Ham, Mozzarella		
LEGION SUPREME	24	25
Smoked Ham, Pepperoni, Beef Brisket, Mushrooms, Onion, Pineapple, Olives, Mozzarella		
VEGETARIAN CAPRICCIOSA	24	25
Mushrooms, Artichoke, Olive, Mozzarella		

SCHNITZELS

M N

ALL WITH CHIPS & SALAD OR CREAMY MASH & VEG		
PANKO CRUMB CHICKEN SCHNITZEL	23	25
Gravy, Peppercorn or Mushroom Sauce		
PARMIGIANA SCHNITZEL	24	26
Ham, Napoli Sauce Tomato & Mozzarella		
CREAMY BOSCAIOLA SCHNITZEL	25	27
Creamy Garlic, Bacon & Mushroom Sauce		
SMASHED AVOCADO & CHEESY SCHNITZEL	25	27
Mozzarella Cheese, Smashed Avocado		
CORDON BLEU CHICKEN SCHNITZEL	25	27
Spinach, Ham, Mozzarella & Garlic Butter		

CHECK OUT THE DESSERT FRIDGE FOR ONE OF OUR DELICIOUS ROTATING DESSERTS

SIDES

BATTERED ONION RINGS	11	12
w Truffle Mayo		
POTATO WEDGES	10	11
w Sweet Chilli & Sour Cream		
SWEET POTATO CHIPS	11	12
w Truffle Mayo		
BOWL OF CHIPS	8	9
w Aioli Mayo		
CREAMY MASH POTATO	8	9
w Garlic Butter		
SEASONAL VEGETABLES (GF)	8	9
w Olive Oil		
FRESHLY BAKED ROTI BREAD	4	4
AVOCADO MIXED SALAD	8	9
w Japanese Dressing		

SOMETHING SWEET

BOWL OF ICE-CREAM w TOPPINGS	5
KIDS ICE-CREAM	4
WARM BELGIAN WAFFLES, ICE-CREAM, BERRIES	10
CHOCOLATE FONDANT w ICE-CREAM	10
AFFOGATO VANILLA ICE-CREAM, ESPRESSO COFFEE	9
MILKSHAKE	7
THICKSHAKE	9
CHOICE OF CARAMEL, STRAWBERRY OR CHOCOLATE	

KIDS MEALS

FREE ICE-CREAM ALL KIDS BELOW 12	
GRILLED STEAK 150G w Mash & Vegetables	17
JUNIOR CHEESEBURGER w Chips	14
CHICKEN NUGGETS w Chips	12
FISH COCKTAILS w Chips	12
KIDS 7" MARGHERITA PIZZA	12
RIGATONI BOLOGNAISE	12

WATerview RESTAURANT IS NOT AN ALLERGEN FREE KITCHEN. WE ASK YOU TO NOTIFY OUR FRIENDLY STAFF OF ANY ALLERGIES OR INTOLERANCES WHEN ORDERING SO WE CAN TAKE UTMOST CARE WHEN PREPARING FOOD