

PT LEO

RESTAURANT

ENTRÉE

Succotash of braised summer vegetables,
corn pudding, sago crackers

Ceviche, avocado, bird's eye chilli,
coconut and lime dressing

Kingfish crudo, pork floss, spring peas,
cherries, pickled ginger

King crab salad, cos lettuce, green goddess,
parmesan

Pasta fiore, prawns,
drunken condiment, pangrattato

Pastrami beef, freshly baked rye crumpet,
radicchio, mustard, dill emulsion

Carrot soufflé, warm brioche roll,
carrot sauce, herb salad

MAIN

Saganaki, braised garden peas,
avocado, fennel jelly

Pan seared snapper glazed with teriyaki of its bones,
XO, macadamia, pickled mushrooms

Hot smoked bass grouper,
red pepper and sherry sauce, crisp nori

Roast chicken, cornichons, tarragon, chervil,
piquant roast chicken sauce

Wood roast pork belly, confit pine nuts,
wine-soaked currants, apple cider sauce

Angus beef fillet, confit potato,
meat sauce emulsified with curry butter

DESSERT

Vanilla panna cotta, watermelon jelly,
berry salad, strawberry sorbet

Pavlova, sour cherry, amaretto,
almond ice cream

Valrhona chocolate mousse, malt,
sable crumble, vanilla anglaise

Victorian cheese plate,
red onion jam, egg relish

PETIT FOUR

Profiteroles, whipped white chocolate ganache,
strawberry \$7

Two courses \$75
Three courses \$95

*Please inform your waiter of any allergies. We will do our best to accommodate your dietary needs.
Due to our kitchen environment we cannot be held responsible for traces of allergens.

*1.5% surcharge applies to all credit and debit card transactions