

# PT LEO

RESTAURANT

## ENTRÉE

Succotash of braised autumn vegetables,  
corn pudding, sago crackers

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

Tuna carpaccio, hot sauce, nori crisp,  
dill and chive dressing

King crab salad, cos lettuce, green goddess,  
parmesan

Pasta fiore, prawns,  
drunken condiment, pangrattato

Carrot soufflé, warm brioche,  
carrot sauce, herb salad

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

## MAIN

Salt baked cabbage,  
spinach puree, parsley crumb, porcini

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

Hot smoked barramundi,  
red pepper and sherry sauce, crisp nori

Wood-roasted chicken thigh, silverbeet,  
king brown mushroom cream

Wood-roasted pork belly, green beans, olives,  
button mushrooms, apple cider sauce

Angus beef fillet, pomme Anna,  
meat sauce emulsified with curry butter

## SIDES

Charred witlof, blue cheese cream,  
apple and celery vinaigrette \$14

Kipfler potatoes, confit garlic, sage \$10

Wood-fired local pumpkin, Schulz's quark,  
caramelized carrot sauce, pepitas \$14

Wood-fired pine mushrooms, toasted hazelnuts,  
ginger and tarragon dressing \$18

## DESSERT

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

Pavlova, young coconut, lime, passionfruit

Valrhona chocolate mousse, malt,  
sable crumble, vanilla anglaise

Cheese selection,  
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  
We cannot be held responsible for traces of allergens  
1.5% surcharge applies to all credit and debit card transactions