

PT LEO

RESTAURANT

ENTRÉE

Succotash of braised winter 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

South Australian lobster rotolo,
Americaine sauce, nori

Carrot soufflé, warm brioche,
carrot sauce, herb salad

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

MAIN

Roasted Hawkes Farm cauliflower, burnt butter,
black garlic dressing, macadamia

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

Hot smoked barramundi,
Shao Hsing and kombu butter sauce, pickled scallions

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

Char siu pork belly, confit pine nuts,
wine-soaked currants, apple cider sauce

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

DESSERT

Apple tart, caramel sauce, vanilla ice cream

Pavlova, young coconut, lime, passionfruit

Valrhona chocolate mousse, malt,
sable crumble, vanilla anglaise

Cheese selection,
onion jam, egg relish

PETIT FOUR

Profiteroles, whipped white chocolate ganache,
strawberry \$7

SIDES

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

Kipfler potatoes, confit garlic, sage \$10

Wood-fired local pumpkin, crème fraîche,
caramelized carrot sauce, pepitas, almonds \$14

Dutch carrots, carrot top pesto, smoked
kale, pomegranate molasses, hazelnut dressing \$14

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