

# PT LEO

RESTAURANT

## ENTRÉE

Tuerong Farm semolina cavatelli,  
globe artichoke barigoule, radish

Cured swordfish, new season tomatoes,  
pickled fennel, sauce vierge

Kingfish crudo, preserved cucumber,  
pickled local strawberries

Fresh burrata, Ramona's chorizo XO,  
balsamic radicchio, broad beans

Prawn rotolo, coconut, Pacific Islands bisque,  
curry leaves

Carrot soufflé, warm brioche,  
carrot sauce, herb salad

Shaved roast beef, grilled green asparagus,  
fried garlic bread, mustard leaves

## MAIN

Roasted Hawkes Farm cauliflower,  
black garlic dressing, macadamia

Snapper, Thai green curry sauce,  
sour green mango

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

Chargrilled chicken thigh, charred corn,  
seeded mustard, whipped Schulz Dairy quark

Wood fired lamb rump, horseradish, grilled leek,  
pink peppercorn and almond

Angus beef eye fillet, fine herbs and anchovy butter,  
mousseline, tendon and lime puffs

## SIDES

Hawkes Farm kipfler potatoes,  
charred leek butter \$12

Pickled kohlrabi, pear and fennel salad,  
lemon crème fraîche \$15

Roasted eggplant, burnt butter yoghurt,  
puffed grains \$15

Broccolini, spring hollandaise, garlic jam \$15

## DESSERT

Burnt malt cheesecake, Peninsula berries,  
raspberry sauce

Estate sparkling ganache, meringue of  
Cape Schanck flowers, rhubarb sorbet,  
white chocolate

Valrhona dark chocolate mousse,  
local cherries, kirsch cream

Australian cheeses, house made  
condiments

## PETIT FOUR

Salted caramel Madeleines \$4

Three courses \$110

Please inform your waiter of any allergies  
We cannot be held responsible for traces of allergens  
1.5% surcharge applies to all credit and debit card transactions