

PT LEO

RESTAURANT

ENTRÉE

Tuerong Farm semolina cavatelli,
smoked Flinders mussels, brown butter, mint

Marinated tuna, smoked Flinders
avocado, kelp crisp

Kingfish crudo, preserved cucumber,
pickled local strawberries

Fresh burrata, Ramona's chorizo XO,
balsamic radicchio, green peas

Prawn rotolo, coconut,
Pacific Islands bisque, Vietnamese mint

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 Roaring Forties lamb shoulder,
fig leaf broth, beans, pickled mushrooms, pine nuts

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

SIDES

Hawkes Farm kipfler potatoes,
charred leek butter \$12

Wood roasted pumpkin, burnt butter yoghurt,
spiced seeds, gastrique \$15

Broccolini, spring hollandaise, garlic jam \$15

Hawkes Farm tomato salad, whipped ricotta,
hazelnut, oregano \$16

Wood roasted pine mushrooms,
chestnut and burnt honey dressing \$24

DESSERT

Warm malt cheesecake, roasted apple ice cream,
rum butterscotch, walnuts

Meringue pie, winter citrus, yuzu, native finger lime

Valrhona dark chocolate mousse,
Red Hill passion fruit, salted caramel, hazelnut

Australian cheeses, house made
condiments

PETIT FOUR

Madeleine \$4

Two courses \$85pp

Three courses \$110pp

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