

PT LEO

WINE TERRACE

Connect to our Wi-Fi

Guest@PtLeoEstate • BeOurGuest

TO START

Focaccia (2 slices) (DF) (NF) (V) 8

Freshly shucked oysters, lemon (DF) (GF) (NF) 24

Pt. Leo Estate Pinot Gris, 2019 14/54

House pickled vegetables, wood fired capsicum dip, bread (V) 15

Pt. Leo Estate Pinot Gris, 2019 14/54

Pastrami, tuna mayonnaise, anchovy and caper crisps (GF) (DF) 18

Pt. Leo Estate Chardonnay, 2019 15/66

Ocean cured trout, avocado mousse, fennel salad (DF) (NF) 18

Pt. Leo Estate Rosé, 2021 14/54

Pork belly and mustard croquettes, sour cherry relish (NF) 18

Pt. Leo Estate Rosé, 2021 14/54

SIDES

Hot chips (GF) (NF) (DF) (V) 12

Mixed leaves, grain mustard vinaigrette 10 (V)

MAINS

Fried soft shell crab, XO sauce, spring onion and mango salad (NF) (DF) 34

Pt. Leo Estate Rosé, 2021 14/54

Pt Leo crumbed fish and chips, house made tartare sauce, lemon 29

Pt. Leo Estate Chardonnay, 2019 15/66

Victorian lamb shoulder, mint yoghurt, lamb jus (GF) (NF) 34

Pt. Leo Estate Two Friends Shiraz, 2020 14/54

Fried tofu, beetroot & radicchio salad, Pinot Noir dressing (GF) (DF) (V) 20

Pt. Leo Estate Pinot Gris, 2019 13/54

TO FINISH

Freshly made ricotta, strawberries, honey (NF) (V) 12

Chocolate fondant, salted caramel sauce, vanilla ice cream (V) 16

Choc top 5

Our Wine Terrace menu is designed to share & dishes will arrive with you as they are prepared

While key dietaries are noted on the menu - traces of allergens may be present

Dietary notes: DF = Dairy Free , GF = Gluten Free, NF = Nut Free V= Vegetarian

WINE

SPARKLING

Pt. Leo Estate Sparkling, NV	<i>Mornington Peninsula, VIC</i>	14/66
Pt. Leo Estate Méthode Traditionnelle, 2018	<i>Mornington Peninsula, VIC</i>	18/96

WHITE

Pt. Leo Estate Pinot Gris, 2019	<i>Mornington Peninsula, VIC</i>	13/54
Pt. Leo Estate Chardonnay, 2019	<i>Mornington Peninsula, VIC</i>	15/66
Pt. Leo Estate Reserve Chardonnay 2018	<i>Mornington Peninsula, VIC</i>	23/110

ROSÉ

Pt. Leo Estate Pinot Noir Rosé, 2021	<i>Mornington Peninsula, VIC</i>	14/54
--------------------------------------	----------------------------------	-------

RED

Pt. Leo Estate Pinot Noir 2019	<i>Mornington Peninsula, VIC</i>	15/66
Pt. Leo Estate Reserve Pinot Noir 2018	<i>Mornington Peninsula, VIC</i>	23/110
Pt. Leo Estate Two Friends Shiraz 2020	<i>Heathcote, VIC</i>	14/60
Pt. Leo Estate Shiraz 2019	<i>Mornington Peninsula, VIC</i>	70

SWEET

T'Gallant Pink Moscato, NV	<i>South East Australia</i>	15
----------------------------	-----------------------------	----

FORTIFIED

Pfeiffer Rutherglen Muscat	<i>Rutherglen, VIC</i>	10/83
----------------------------	------------------------	-------

NON-ALCOHOLIC

Eddies Sparkling Apple Juice	<i>Red Hill, VIC</i>	6
Parkers Organic Orange Juice	<i>Botany, NSW</i>	8
Parkers Organic Apple Juice	<i>Botany, NSW</i>	8
Parkers Organic Pineapple Juice	<i>Botany, NSW</i>	8

BEER & CIDER

ON TAP

Red Hill Brewery Pilsner	<i>Red Hill, VIC</i>	10/13
St Andrews Beach Brewery 6 Furlongs Pale Ale	<i>Fingal, VIC</i>	9/12

BOTTLED & CANNED

Red Hill Brewery East Coast Session IPA	<i>Red Hill, VIC</i>	14
Mornington Peninsula Brewery Free	<i>Mornington, VIC</i>	8
Prickly Moses Otway Light	<i>Barongarook, VIC</i>	10
Two Bays Gluten Free Pale Ale	<i>Dromana, VIC</i>	11
Banks Brewing Mango Sour	<i>Mornington, VIC</i>	13

CIDER

Eddies Crisp Apple	<i>Red Hill, VIC</i>	16
--------------------	----------------------	----

COCKTAILS

Aperol Spritz	Aperol, Pt. Leo Estate Sparkling, NV, soda, orange	16
Frozen Daiquiri	Pampero Rum, passionfruit, citrus	12
Pt. Leo Americano	Amaro Montenegro, Dolin Dry Vermouth, soda, lemon	19
Espresso Martini	Ketel One Vodka, Kahlúa, espresso	22

Please note our Pt. Leo Restaurant winelist is available upon request