



## PT. LEO PAVILION CELLAR DOOR

Served from the Cellar Door

Friday to Sunday from 11:30 am - 4:00 pm

### SNACKETTES

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Toasted flat bread, whipped anchovy cream	\$8
Appellation oysters	\$6 / each
<i>Sydney rock oysters graded by Appellation, sourced from the best leases in NSW. Served with mignonette dressing</i>	
Victorian olives	\$12
Roasted spiced almonds	\$14
San Danielle prosciutto - hand cut to order	\$16
Russian salad, smoked Skipton eel	\$24
Truffle bikini	\$22
<i>Toasted sandwich, smoked ham, Swiss cheese, Red Hill truffle</i>	
Classic caviar service with blinis and condiments	
<i>Your choice of caviar or fresh local salmon roe</i>	
Oscietra caviar	30g, \$140 / 50g, \$230
Yarra Valley salmon roe	50g, \$90

### PT. LEO BY THE GLASS - 150ml Glass

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Pt. Leo Estate Méthode Traditionelle, 2018	\$18
Pt. Leo Estate Pinot Gris, 2019	\$13
Pt. Leo Estate Rosé, 2021	\$14
Pt. Leo Estate Chardonnay, 2019	\$15
Pt. Leo Estate Reserve Chardonnay, 2019	\$23
Pt. Leo Estate Pinot Noir, 2019	\$18
Pt. Leo Estate Reserve Pinot Noir, 2018	\$23