



PT. LEO PAVILION CELLAR DOOR

CHAMPAGNE, COCKTAIL & CAVIAR BAR

Saturday 5:00 pm - 9:00 pm

OYSTER BAR

Appellation oysters \$6 / each

*Sydney Rock oysters graded by Appellation, sourced from the best leases in NSW.
Served with mignonette dressing*

Classic caviar service with blinis and condiments

*Delicate blinis, sour cream and accompaniments with your choice of caviar or
fresh local salmon roe*

Oscietra caviar 30g, \$140 / 50g, \$230

Yarra Valley salmon roe 50g, \$90

Caviar bump and a glass of 2018 Pt. Leo Estate Méthode Traditionnelle \$45

BUBBLES

120ml Glass

Pavilion 75 \$25

*Our local twist on a classic Champagne cocktail. Saint Felix Yuzu & Green tea spirit,
lemon & Pommery*

Pt. Leo Estate Méthode Traditionnelle, 2018 \$18

*Rich aromatics of almond and brioche precede baked apple and lightly toasted notes
on the palate. A plush yet poised affair. 36 months on the lees*

Pommery Brut Royal, NV Reims, Champagne \$24

*Elegant and lively with small assertive notes of red fruits. Brut Royal is a third Chardonnay,
Pinot Noir and Pinot Meunier ensuring balance and finesse*

André Clouet Rosé No.3, NV Bouzy / Ambonnay, Champagne \$31

*Rosé No.3 is an exceptional Pinot Noir based rosé. Expect buoyant red fruits,
bright minerality and flavour for days*