



PT LEO PAVILION

SHARING MENU

House-baked focaccia, Cape Schanck olive oil
Charred cucumber, Warrigal oil, koji, Pepe Saya burnt butter, saltbush
Semolina pillows, Boat Shed cheese, pickled fennel, smoked paprika
Spanner crab, kombu butter doughnut
Pickled Harry's mussels in the shell, beach succulents, finger lime
Duck neck, pork and pistachio terrine, smoked persimmon

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Chargrilled Victorian 28 day-aged striploin, beurre au poivre vert
Humpy Doo barramundi, dried chillies, lemon and raisin dressing

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Roasted cipollini onion, miso, creme fraiche
Brussel sprouts, sherry vinegar and pomegranate molasses glaze
Grilled cos lettuce, pickled shallots, dill

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Dark chocolate bar, smoked caramel, caramelised macadamia ice cream

\$95 per person for the table to share

Please inform your waiter of any allergies

We cannot be held responsible for traces of allergens.

A 1.5% surcharge applies to all credit and debit card transactions.

SUPPLEMENTS

Appellation oysters \$6 / each
Sydney Rock oysters graded by Appellation, sourced from the best leases in NSW,
served with Pt. Leo's seaweed dressing

Classic caviar service with blinis and condiments

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

Yarra Valley salmon roe 50g, \$90

Shaved Red Hill black truffle \$20 per gram

Selection of local cheeses \$16 per piece

Served individually with condiments.

Tarago Shadows of blue, pear and fennel seed jam, oat biscuits

Pyengana clothbound cheddar, quince paste, crispy nut bread

L' Artisan Mountain Man, dried fruits chutney, Swedish crackerbread

PETIT FOURS TROLLEY

Madeleines \$5 / each

Rhubarb and white chocolate mini tart \$5 / each

Chocolate hazelnut macaroon \$5 / each

WINE PROGRESSION

Along with a selection of wine included in this list, Head Sommelier Amy Oliver has tailored a flight of wines to enjoy with our shared menu. Each progression incorporates three standard glasses of wine - one per course. Enjoy a local journey or premium international wines.

Local Progression \$45 per person

International Progression \$115 per person