



## PT. LEO ESTATE - CHAMPAGNE, COCKTAILS & CAVIAR

Every Saturday 5:30pm-8:00pm

### CAVIAR BAR

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Appellation oysters <i>Served with chilli mignonette dressing</i>	\$6 ea
Oscietra caviar <i>served with blinis, sour cream and accompaniments</i>	30g \$140
Oscietra caviar bump	\$25
Yarra Valley salmon roe bump	\$6
New York lobster roll	\$10
Bowl of hot chips	\$12
Selection of tinned seafood by Cuca: <i>served with a slice of baguette &amp; a guindilla</i>	
-Anchovy fillets in olive oil	\$28
-Razor clams in brine	\$25

### CHAMPAGNE & COCKTAILS

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Pt. Leo Estate Méthode Traditionnelle, 2018 <i>Rich aromatics of almond and brioche precede baked apple and lightly toasted notes on the palate. A plush, yet poised affair. 18 months on the lees (120 ml)</i>	\$18
Pommery Brut Royal, NV Reims, Champagne <i>Elegant and lively with small assertive notes of red fruits. Brut Royal is equal parts Chardonnay, Pinot Noir and Pinot Meunier, ensuring balance and finesse (120 ml)</i>	\$24
Negroni Sbagliato <i>Pt. Leo Estate NV Sparkling, St Felix bitter aperitivo, vermouth</i>	\$22
Maria's Special <i>Pt. Leo Estate Méthode Traditionnelle, Marionette apricot brandy, gin, bitters</i>	\$23