

# Pt LEO

RESTAURANT

## STEAK NIGHT

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### To start

House-baked focaccia, Cape Schanck Estate olive oil

Pork brioche bun, boozy prunes, apple

### Steak sliced to share

MB4 Angus strip loin served with condiments:

*Cafe de Paris butter, horseradish cream, pepper paste*

*Accompanied by*

Potato gratin, raclette, pangrattato

Peninsula greens, Pt. Leo Estate lemon verbena dressing

The Pt Leo Restaurant dessert menu is available. Please ask your waiter.

Please inform your waiter of any allergies.  
We will do our best to accommodate your dietary needs,  
We cannot be held responsible for traces of allergens