

PT LEO

RESTAURANT

TO BEGIN

House-baked focaccia, Cape Schanck olive oil

ENTRÉE

Yellowfin tuna tataki, nori, nasturtium buttermilk, kohlrabi

Cured ocean trout & Koo Wee Rup asparagus tart, chèvre, sauce Girondine, Yarra Valley trout roe

Main Ridge Dairy burnt Basque cheesecake, Five Tales Farm mokum carrots

Portarlington mussels curry, Five Tales Farm seasonal vegetables, Khamiri roti

King crab caramelle pasta, smoked shiitake XO, fried school prawns

Chargrilled octopus, plums, almond ajo blanco, black garlic vinaigrette

MAIN

Grilled barramundi, romescada, Daniel's Run black beans, fish and pork dumplings

Wood-fired snapper, Pt. Leo Estate Sparkling beurre blanc, purple sprouting broccoli

Charcoal drunken chicken, Peninsula corn, sugarloaf cabbage, raspberries

Vintage Reserve beef eye fillet, port wine jus, pine nuts, tarragon

Glazed Otway pork belly, Red Hill quince aioli, pickled kohlrabi, mint

Mains accompanied by Peninsula leaves dressed with Pt. Leo Estate's lemon verbena dressing

DESSERT

Peninsula citrus, meringue, lemon verbena ice cream

Hawkes Farm strawberries, Méthode Traditionnelle cream, strawberry ice cream, choux

Valrhona dark chocolate mousse, hazelnut, pear

Selection of cheeses, served with condiments and crackers

3 courses \$125 pp

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.

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

A 15% surcharge applies on public holidays.

SUPPLEMENTS

Appellation oysters, chilli mignonette

\$6 ea

Classic caviar service with blinis and condiments - Oscietra caviar

30g/\$160

Caviar bumps - enjoy separately or add to your favourite dish

Oscietra caviar bump

\$25

Yarra Valley salmon roe bump

\$6

Steak Tartare, pomme allumettes, Yolky Dokey egg yolk

\$25

SIDES

Wood-roasted radishes, sourdough cream, Five Tales Farm kale

\$14

Charred broccolini, yoghurt, gordal olives, anchovy

\$14

Seasonal vegetable gratin, raclette, pangrattato

\$14

Brussels sprouts, chicken fat vinaigrette, macadamia purée

\$15

SWEET

Madeleines

\$6 ea

WINE PROGRESSION

Head Sommelier Amy Oliver has tailored a flight of wines to enjoy with our a la carte menus.

Each progression incorporates three standard glasses of wine - one per course.

Enjoy a local journey or premium international wines.

Local Progression

\$50 pp

International Progression

\$70 pp