

PT LEO

RESTAURANT

TO BEGIN

House-baked focaccia, Cape Schanck olive oil

ENTRÉE

Koo Wee Rup asparagus tart, marinated chèvre, sauce Girondine

Main Ridge Dairy burnt Basque cheesecake, mokum carrots

Mokum carrots, cumin, nasturtium buttermilk, kohlrabi

MAIN

Fresh tagliatelle, smoked shiitake XO, fried shallots

Five Tales Farm seasonal vegetables, curry cream, Khamiri roti

Grilled heirloom eggplant, lemongrass and chili paste, buckwheat

All served with Peninsula leaves with Pt Leo Estate's lemon verbena dressing

DESSERT

Peninsula citrus, meringue, verbena ice cream

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

Valrhona dark chocolate mousse, hazelnut, pear

Selection of Victorian cheeses, with condiments and crackers

3 courses \$125 pp

SIDES

Wood roasted radishes, sourdough cream, Five Tales Farm kale \$14

Charred broccolini, yoghurt, gordal olives \$14

Seasonal vegetable gratin, raclette, pangrattato \$14

Brussel sprouts, champagne 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

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.