

# PT LEO

WINE TERRACE

## MENU

### SMALL PLATES

Victorian olives (V, GF)	\$10
Roasted spiced almonds (V, GF)	\$8
Oysters, chilli mignonette (NF, DF)	\$6 ea
House-made focaccia (2 pieces) (NF, V, DF)	\$8
Toasted flat bread, whipped anchovy butter (NF)	\$12

### MEDIUM PLATES

New York lobster roll (NF)	\$18
Bowl of hot chips (V, GF)	\$12
Roasted vegetable bikini - <i>local vegetables, toasted in focaccia</i> (V, NF)	\$16
Burrata, white anchovies, agredolce peppers (GF, NF)	\$25
Beef & pork meatballs, tomato sugo (NF)	\$18
Mortadella, guindillas (NF, DF)	\$16
Selection of Victorian cheeses	\$25
City Larder chicken liver parfait (100 g), lavosh, cornichons	\$28
Charcuterie plate - chicken and truffle terrine, salami, prosciutto	\$35

*\* served with baguette, cornichions, fruit and nut chutney*

### Selection of tinned seafood

-Mussels in escabeche (DF, NF)	\$28
-Scallops in American sauce	\$25
-Anchovies in olive oil	\$28
-Razor clams in brine	\$25

*\* all tinned items are served with a slice of baguette & a guindilla*

### SWEET THINGS

Vanilla ice cream or raspeberry sorbet scoop	\$5 ea
Chocolate cookies	\$6
Valrhona chocolate brownie (NF)	\$9
Warm apple and cinnamon tart, hazelnut crumble, vanilla ice cream	\$16
Chocolate lava pudding, rum & raisin ice cream	\$16

## WINES

### SPARKLING & CHAMPAGNE

Pt. Leo Estate Sparkling NV	Mornington Peninsula, VIC	15/80
Pt. Leo Estate Méthode Traditionnelle 2018	Mornington Peninsula, VIC	18/108
Pommery Brut Royal NV	Mornington Peninsula, VIC	145

### WHITE

Foxy's Hangout Pinot Gris 2023	Mornington Peninsula, VIC	15/75
Pt. Leo Estate Chardonnay 2020	Mornington Peninsula, VIC	16/80
Pt. Leo Estate Reserve Chardonnay 2019	Mornington Peninsula, VIC	26/126

### ROSÉ

Pt. Leo Estate Pinot Noir Rosé 2022	Mornington Peninsula, VIC	15/71
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### RED

Pt. Leo Estate Pinot Noir 2020	Mornington Peninsula, VIC	16/81
Pt. Leo Estate Reserve Pinot Noir 2019	Mornington Peninsula, VIC	25/128
Pt. Leo Estate Two Friends Shiraz 2020	Heathcote, VIC	-/72
<i>Grampians shiraz TBC</i>		

### SWEET

Innocent Bystander Moscato 275ml	Healesville, Vic	15
Pfeiffer Rutherglen Muscat 60ml	Rutherglen, Vic	10/83

*DF = Dairy Free, GF = Gluten Free, NF = Nut Free V = Vegetarian.*

*Please advise your waiter of any dietaries. We cannot be held responsible for traces of allergens*

## BEER & CIDER

### ON TAP

St Andrews Beach Brewery Apprentice Session Ale	Fingal, VIC	8/11
St Andrews Beach Brewery 6 Furlongs Pale Ale	Fingal, VIC	9/12

### BOTTLED & CANNED

Mornington Brewery Zero Pale Ale	Mornington, VIC	8
Prickly Moses Otway Light	Barongarook, VIC	10
Mr Banks West Coast IPA	Seaford, VIC	11
Sailor's Grave Draught	Gippsland, VIC	12
Hop Nation Karma Oatmeal Stout	Mornington, VIC	12

### CIDER

Harts Farm Cidre Noir	Shoreham, VIC	14
Eddie's Crisp Apple	Red Hill, VIC	16

## NON-ALCOHOLIC

Eddie's Sparkling Apple Juice	Red Hill, VIC	8
Parkers Organic Juices - orange, apple or pineapple	Botany, NSW	8

## COCKTAILS

Yuzu and Yuzu	St Felix Yuzu & Green Tea spirit, lemon & yuzu soda	14
Negroni Sbagliato	Campari, sweet vermouth, Pt. Leo Sparkling NV	22
Espresso Martini	Ketel One Vodka, Mr Black liqueur, espresso	22

The complete Pt. Leo Restaurant winelist is available upon request

## WHAT'S ON AT PT. LEO ESTATE

We're so happy to announce that group bookings are now available in the Wine Terrace.

Perfect for catch-ups and celebrations, your group of between 9-20 guests can enjoy a three-course set menu (\$85 pp) in our casual dining space.

Reservations are available from Friday to Monday between 12pm-2.30pm.

The Wine Terrace remains a walk-in space for groups of fewer than 9 guests.

Reservations now available.

Connect to our Wi-Fi

Guest@PtLeoEstate • BeOurGuest