

PT LEO

WINE TERRACE

TO START

shared

House-made focaccia, Cape Schanck olive oil
Whipped Flinders avocado, giardiniera vegetables
City Larder chicken liver parfait, lavosh, cornichons
Burrata, white anchovies, agredolce peppers
Mortadella, guindillas
Snapper and caper croquettes

TO FOLLOW

shared

Vintage reserve beef short rib, grilled radicchio, orange, and balsamic dressing
with
Twice-cooked kipfler potatoes, leek butter
Peninsula leaves, Pt. Leo Estate's lemon verbena dressing

TO FINISH

individually served

Apple and cinnamon tart, hazelnut crumble, vanilla ice cream