

PT LEO

RESTAURANT

TO BEGIN

House-baked focaccia, Cape Schanck olive oil

ENTRÉE

Yellowfin tuna escabeche, Olasagasti anchovies, pickled guindilla, Ox Heart tomatoes

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

Main Ridge Dairy burnt Basque cheesecake, green beans from Pt. Leo garden, carrot sauce

Harry's Mussels curry, Mornington Peninsula vegetables, khamiri roti

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

Grilled Fremantle octopus, smoked Padrón peppers, fennel and orange salad

MAIN

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

Wood-fired snapper, Estate chardonnay grapes, beurre blanc, toasted almonds, fioretto

Milk-fed, suckling lamb, Victorian fig compote, cucumber, mint yoghurt, sesame tuille

Charcoal chicken, Peninsula corn, semolina gnoccho, Nahm Jim butter

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

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

DESSERT

Toasted meringue, citrus ice cream, finger lime

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

Caramelised white chocolate mousse, passionfruit, salted caramel. local flowers

Selection of cheeses, served with condiments and crackers

2 courses \$95 pp or 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

Steak Tartare, pomme allumettes, Yolky Dokey egg yolk \$25

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

SIDES

Roasted radishes from our garden, sourdough cream, Russian kale \$14

Charred broccolini, yoghurt, gordal olives, anchovy \$14

Pomme Anna, whipped ricotta, snow peas, lemon dressing \$14

Sugar snap peas, charred leek vinaigrette, macadamia purée \$18

Daniel's Run tomatoes, rockmelon from our garden, prosciutto \$18

SWEET

Chocolate and hazelnut Madeleines \$6 ea

WINE PROGRESSION

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

Featuring Victorian wines, the Local Progression incorporates three standard glasses of wine - one per course.

\$50pp