

P! LEO

WINE TERRACE

TO START

shared

Tuerong Farm Fougasse bread, whipped anchovy butter

Fish terrine, fried capers, grilled capsicum sauce, nori

Hawkes Farm potato rosti, chive mayonnaise, salmon roe

Confit duck croquettes, pear aioli

TO FOLLOW

shared

Roasted Roaring Forties lamb shoulder, salsa verde, pickled Peninsula chillies

with

Grilled eggplants from our garden, chickpea & egg salad

Glazed carrots, pomegranate molasses, Schultz Dairy yoghurt

TO FINISH

individually served

Tonka bean pannacotta, spiced quince, honeycomb, caramel

PLEASE NOTE: WE ARE NOT ABLE TO SPLIT THE FOOD BILL FOR GROUP BOOKINGS.

BEVERAGES CAN BE ORDERED & PAID ON CONSUMPTION OR TABS CAN BE SET UP - PLEASE ASK YOUR WAITER.

A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS