

# PT LEO

RESTAURANT

## ENTRÉE - to share

House-baked focaccia, Cape Schanck olive oil

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

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

## MAINS - to share

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

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

## SIDES

Pomme Anna, whipped ricotta, snow peas, lemon dressing

Peninsula greens, Pt Leo Estate lemon verbena dressing

## DESSERT - served individually

Hukambi chocolate mousse with hazelnut praline and raspberry confit

Please inform your waiter of any allergies. We cannot be responsible for traces of allergens.

A 1.5% surcharge applies to all credit and debit card transactions.

A 10% weekend surcharge applies on Saturdays and Sundays.

A 15% surcharge applies on public holidays.

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## BEVERAGES

Tar & Roses NV Prosecco

Pt. Leo Estate Chardonnay, 2019

Pt. Leo Estate Rosé, 2023

Pt. Leo Estate Pinot Noir, 2019

Two Friends Shiraz, 2020

Pt. Leo Estate Lager

Prickly Moses Otway Light

Soft drinks, water

Tea & coffee

Your beverage package is available for three hours.

The full wine list, including cocktails and spirits, is available to purchase in addition to the package.