

PT LEO

RESTAURANT

TO BEGIN

House-baked focaccia, Cape Schanck olive oil

ENTRÉE

Snow pea and confit scallion tart, marinated chèvre, sauce Girondine

Main Ridge Dairy burnt Basque cheesecake, Heirloom carrots

Mokum carrots, cumin, nasturtium buttermilk, kohlrabi

MAIN

Fresh tagliatelle, smoked shiitake XO, fried shallots

Five Tales Farm seasonal vegetables, curry cream, Khamiri roti

Grilled heirloom eggplant, lemongrass and chili paste, buckwheat

All served with Peninsula leaves and Pt Leo Estate's lemon verbena dressing

DESSERT

Macadamia cake, citrus ice cream, finger lime*

Tiramisu in a choux - Amaretto, coffee, marscapone cream

Hukambi chocolate mousse with hazelnut praline and raspberry confit*

Selection of Victorian cheeses, with condiments and crackers

*contains gelatin

2 courses \$99 pp 3 courses \$130 pp

A 10% weekend surcharge applies on Saturdays and Sundays.

A 15% surcharge applies on public holidays.

SIDES

Pt Leo Estate garden roasted radishes, sourdough cream, Russian kale \$14

Charred broccolini, yoghurt, gordal olives \$14

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

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

SWEET

Chocolate & Hazelnut Madeleines \$6 ea

WINE PROGRESSION

Director of Beverage, 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.

Local Progression \$50 pp

Please inform your waiter of any allergies. We will do our best to accommodate your dietary needs.

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