WINE TERRACE FOOD

STAY IN TOUCH

SMALL PLATES

Oysters, mignonette (GF)	7 ea
Potatas Bonilla (Spanish potato crisps)	12
Bowl of hot chips (V)	14
New York lobster roll (GFO)	18
Roasted spiced almonds (V, GF)	8
Victorian olives (V, GF)	12
House-made focaccia (2 pieces) (V, GFO)	8
Toasted flatbread, whipped anchovy butter	14
Grilled barramundi wings, fermented chilli glaze, charred lime	18
City Larder chicken liver paté, lavosh, cornichons (NF, GFO)	32

A SELECTION OF TINNED SEAFOOD

Sardines in tomato sauce	25
Razor clams in brine	25
Mussels in escabeche	28
Anchovy fillets in olive oil	28

** all tinned items are served with a slice of toasted bread & guindilla*

KIDS BENTO BOXES

LITTLE FISHIES 27

Garden salad
Vegetable sticks & hummus
Crumbed rockling & fries
House-made lamington

MAMMA MAGLIONE 27

House-made focaccia
Vegetable sticks & hummus
Pasta Napoli
House-made lamington

MEDIUM PLATES

Meatballs (GFO) *Beef and pork meatballs, tomato sugo, parmesan, served with bread*	20
Grain Salad (V, GF, NF) *with pumpkin seeds, sumac, leaves, roast vegetables, yoghurt and herbs*	22
Mallorquin toasted sandwich, *chorizo, brie, honey*	20
Roast porchetta, *sauerkraut, jus*	35
Steamed Harry's mussels, *tomato, fennel, Estate chardonnay*	24
Confit chilli prawn pasta. *garlic & broccolini* *(vegetarian option available with basil pesto)*	32
Selection of Victorian cheeses (GFO) *served with condiments and lavosh*	25
Burrata, *pickled radicchio, chorizo XO, mint*	32
Charcuterie plate (GFO) *Chicken terrine, salami, prosciutto, mortadella, bread, condiments*	35

SWEET

Vanilla crème brulee, roasted quince	16
Chocolate brownie (NF, GF) (add a scoop of vanilla ice cream +$5)	9
Chocolate chip cookie	6
Vanilla choc top	9
Loaded hot chocolate	14

CAN'T DECIDE?

Groups of two or more guests can enjoy a three-course set menu including some of our favourite entrées, main & dessert

90 pp

ask your waiter for more information

A 10% weekend surcharge applies on Saturdays and Sundays.
A 1.5% surcharge applies to all debit & credit card transactions.
A 15% surcharge applies on public holidays.

V - vegetarian, GF - gluten free, NF - nut free , GFO - gluten free option available
While key dietaries are noted on the menu, traces of allergens may be present.
Wifi Password: BeOurGuest

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WINE TERRACE BEVERAGES

BEER & CIDER

ON TAP

Pt. Leo Lager	8/11
James Squire Orchard Crush Apple Cider	8/12

BOTTLED & CANNED

Mornington Brewery Zero Pale Ale	Mornington, VIC	8
Mr Banks West Coast IPA	Seaford, VIC	14
St Andrews Mid Strength Pale Ale	Fingal, VIC	10
St Andrews Lager	Fingal, VIC	12
St Andrews Pale Ale	Fingal, VIC	12
Sailors Grave Draught	Marlow, VIC	8
Two Bays Gluten Free Pale Ale	Mornington, VIC	12

CIDER

Harts Farm Pear Cider	Shoreham, VIC	15
St Andrews Home Track Apple Cider	Fingal, VIC	15
Eddie's Crisp Apple Cider	Red Hill, VIC	16

COCKTAILS

Classic Margarita	Tequila, Cointreau, lime	25
Yuzu and Yuzu	St Felix Yuzu & Green Tea spirit, lemon & yuzu soda	14
Spritz	Choice of: Aperol, Campari, Montenegro or Limoncello	22
PLE Americano Amaro	Montenegro, dolin dry, soda	21
Espresso Martini	Saint Felix Vodka, Mr Black liqueur, espresso	24
Negroni Sbagliato	Campari, sweet vermouth, NV sparkling	22
Campari Soda	Pre-mixed Campari Soda bottle	8

NON-ALCOHOLIC

Ruby Ruby - Gambetta Bitters, orange, lemon & soda	16
Parkers Organic Juices - orange, apple	8
Crodinio	8
Sprite, Coke, Diet Coke	5
San Pelligrino	5
Yumbo grapefruit soda	8
Capi Cranberry soda	8

WINES

SPARKLING & CHAMPAGNE

Pt. Leo Estate NV Sparkling	Mornington Peninsula	18/84
Pt. Leo Estate Méthode Traditionnelle 2019	Mornington Peninsula, VIC	22/114
Taittinger Brut Reserve NV	Champagne, France	192

WHITE

Pt. Leo Estate Pinot Gris 2025	Mornington Peninsula, VIC	16/74
Pt. Leo Estate Chardonnay 2018	Mornington Peninsula, VIC	17/87
Pt. Leo Estate Reserve Chardonnay 2021	Mornington Peninsula, VIC	26/130

ROSÉ

Pt. Leo Estate Pinot Noir Rosé 2023	Mornington Peninsula, VIC	15/72

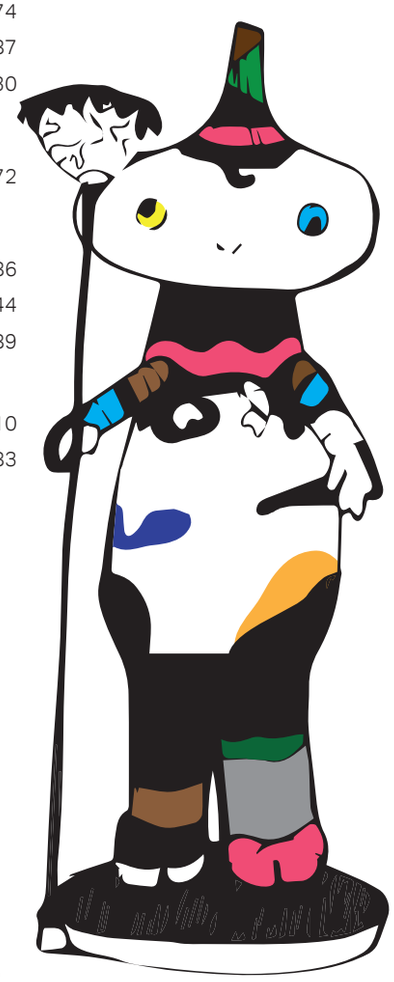
RED

Pt. Leo Estate Pinot Noir 2023	Mornington Peninsula, VIC	17/86
Pt. Leo Estate Reserve Pinot Noir 2024	Mornington Peninsula, VIC	29/144
Pt. Leo Grampians Shiraz 2023	Grampians, VIC	18/89

SWEET

Marcarini Moscato 2023	Piedmont, Italy	22/110
Pfeiffer Rutherglen Muscat 60ml	Rutherglen, VIC	10/83

The complete Pt. Leo Restaurant winelist is available upon request



ESTATE WINE FLIGHTS

sample three of our classics (75ml per gls)

PREMIUM - Méthode Traditionnelle 2019, Reserve Chardonnay 2021, Reserve Pinot Noir 2024	39
RED - Pinot Noir 2022, Pinot Noir 2020, Shiraz 2021	30
ESTATE - Pinot Gris 2024, Chardonnay 2023, Rosé 2024	25

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