

Pt LEO

RESTAURANT

SEASONAL CHEF'S SELECTION

APPETISERS - to start

House-baked focaccia, Cape Schanck olive oil

Yarra Valley salmon roe donut, crème fraîche

Chargrilled Blackmore wagyu pintxo, dark mole glaze, sesame aioli

ENTRÉE - to share

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

MAINS - to share

Wood-roasted snapper, lobster butter sauce, pickled capers, Peninsula succulents

Wood-roasted Meredith goat, eggplant caviar, broad bean tips, curds, olives

with sides

Peninsula leaves, sherry vinegar caramel dressing, French radishes

Pomme Anna, raclette, caramelised onion

DESSERT - served individually

Pt. Leo garden apple frangipane tart, buttermilk and cardamom ice cream, burnt orange caramel

\$135 pp - includes Sculpture Park entry



Winter Expression - Pip Howard

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

A 10% weekend surcharge applies on Saturdays and Sundays.