

Pt. LEO

RESTAURANT

TO BEGIN

House-baked focaccia, Cape Schanck olive oil

ENTRÉE

- Yellowfin tuna escabeche, Olasagasti anchovies, pickled guindilla, ox heart tomatoes
- Cured ocean trout & confit scallion tart, chèvre, sauce Girondine, Yarra Valley trout roe
- Main Ridge Dairy burnt Basque cheesecake, Heirloom carrots
- House-made pastrami, confit mushrooms, potato mousse, Yolky Dokey egg yolk
- King crab caramelle pasta, smoked shiitake XO, fried school prawns
- Grilled Fremantle octopus, Padrón peppers, fennel and orange salad

MAIN

- Wood-fired snapper, Estate NV sparkling beurre blanc, toasted almonds, broccolini
- Confit Humpty Doo barramundi, jamon pil pil sauce, rainbow chard, braised flatbeans
- Charcoal chicken, Peninsula corn, semolina gnocco, Nahm Jim butter
- Wood-roasted Meredith goat, sultanas, caramelised yoghurt, fig leaf
- Flinders+Co. grass fed Victorian beef eye fillet, sauce au poivre vert, charred shallots, brandy
- Barley-fed ‘Wanderer’ rib eye (900g), served with house-made condiments (additional \$80)
- Mains accompanied by Peninsula leaves dressed with Pt. Leo Estate’s lemon verbena dressing*

DESSERT

- Pt. Leo Estate passionfruit crèmeux, caramel sauce, mango sorbet, elderflower
- Spanish doughnuts filled with milk chocolate and coffee, wattleseed ice cream, almond crumb
- Red Hill quinces, mascarpone cream & Madeira in a choux, caramel ice cream, orange sauce
- Valrhona white chocolate mousse, crystalised pistachio, Rosella & Davidson plum sorbet
- Selection of cheeses, served with condiments and crackers

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

Please inform your waiter of any allergies. We will do our best to accommodate your dietary needs.
We cannot be held responsible for traces of allergens.

SUPPLEMENTS

- Caviar and Wagyu doughnut - Oscietra caviar, Blackmore Wagyu, crème fraîche \$25
- Yarra Valley salmon roe doughnut, crème fraîche \$15
- Appellation oysters, ginger yuzu dressing \$6 ea
- Steak Tartare, pomme allumettes, Yolky Dokey egg yolk \$25
- Caviar bumps - enjoy separately or add to your favourite dish
- Oscietra caviar bump \$20
- Yarra Valley salmon roe bump \$8
- Flinders Truffle - black truffle (5g) \$30

SIDES

- Confit leeks, hazelnut vinaigrette, Main Ridge Dairy chèvre \$16
- Fried brussel sprouts, horseradish dressing, bacon relish \$18
- Roast cauliflower, fioretto & romanesco, caper & raisin dressing, cheddar custard \$15
- Pomme Anna, raclette, caramelised onion \$14
- Heirloom beetroot, burratina, radicchio, hazelnut praline \$16

SWEET

- Apple & cinnamon 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.

\$50pp

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