

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

Peninsula 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

Pt. Leo Estate garden passionfruit crémeux, caramel sauce, mango sorbet, elderflower*

Spanish doughnuts filled with milk chocolate, 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 Victorian cheeses, with condiments and crackers

**contains gelatin*

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

A 10% weekend surcharge applies on Saturdays and Sundays.

A 15% surcharge applies on public holidays.

SIDES

Confit leeks, hazelnut vinaigrette, Main Ridge Dairy chèvre \$16

Roasted cauliflower, fioretto & romanesco, caper & raisin dressing, cheddar custard \$14

Pomme Anna, raclette, caramelised onion \$14

Fried brussel sprouts, horseradish dressing \$18

Heirloom beetroot, burratina, radichio, 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

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.