

P T L E O

R E S T A U R A N T

House-baked focaccia, Cape Schanck olive oil

ENTRÉE

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

Main Ridge Dairy cheesecake, heirloom carrots

Yellowfin tuna escabeche, Olasagasti anchovies, pickled guindilla, ox heart tomatoes

MAIN

Wood-fired snapper, Estate NV sparkling beurre blanc, toasted almonds, broccolini

Flinders+Co. 'Vintage Reserve' beef eye fillet, sauce au poivre vert, charred shallots, brandy

Grilled heirloom eggplant, lemongrass and chili paste, buckwheat

All served with Peninsula greens, Pt Leo Estate lemon verbena dressing

DESSERT

Pt. Leo Estate passionfruit cremeux, caramel sauce, mango sorbet, elderflower

Madeira and apple in a choux, mascarpone cream, caramel ice cream, orange sauce

Selection of Victorian cheeses, with condiments and crackers

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

A 10% weekend surcharge applies on Saturdays and Sundays.

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BEVERAGES

Non-Vintage Sparkling

Pt. Leo Estate Pinot Gris, 2024

Pt. Leo Estate Chardonnay, 2018

Pt. Leo Estate Rosé, 2023

Pt. Leo Estate Pinot Noir, 2020

Pt. Leo Estate Shiraz, 2022

Tar Barrel Pale Ale

Prickly Moses Otway Light

Soft drinks, water

Tea & coffee

Your beverage package is available for three hours.

The full wine list, including cocktails and spirits, is available to purchase in addition to the package.