# Welcome to

Leos

RESTAURANT



### RESTAURANT

# **BREAD**

Herb Bread (GF)	8.90
Herb and Cheese Bread (GF)	9.90
Chilli Parmesan Bread (GF)	10.90
Garlic Bread (GF)	8.90
Garlic and Cheese Bread (GF)	9.90
Garlic Pizza (GF)	14.90
Sweet Chilli and Sour Cream Pizza (GF)	14.90

## ENTREES/TAPAS/TO SHARE

Bowl of Chips (GF)	
with aioli and tomato sauce	9.00
Dotato Wodgog	
Potato Wedges spicy battered wedges served with sour cream and sweet chilli	9 90
spicy outlered wedges served with sour cream and sweet chini	0.00
Soup of the Day(GF)	9.90
Nachos (GF)	
corn chips topped with salsa and cheese served	
with sides of sour cream and guacamole	11.90
Beef Nachos	14.00
spicy beef nachos with melted cheese, guacamole and sour cream	14.90
Trio of Dips (GF)	
olive tapenade, beetroot and walnut,	
roast capsicum and semi-dried tomato	
with toasted turkish bread	18.90
Assorted Platter	
assortment of fried Asian finger food, party pies,	
calamari, wedges and dipping sauces	19.90
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Cheese Board (GF)	
a selection of hard and soft cheeses, quince paste,	
dried fruit, nuts, crackers and toasted turkish bread	24.90
Mediterranean Platter (GF)	
semi-dried tomatoes, olives, ham, Chef's selection dip, salami	
and cheese with warm Turkish Bread and crackers	24.90
Garlic Prawns (GF)	
Australian prawns cooked in a creamy garlic sauce	
served with Basmati rice and fresh herbs	16.90
Chilli Squid	
flash fried calamari with chilli and garlic, served on a	
salad of rocket, onion, capsicum and feta	16.90
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Tempura Battered Chilli & Lime Prawns (4)	14.00
served with fresh lime	14.00



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ENTREES/TAPAS/TO SHARE	
Peking Duck & Plum Spring Rolls (4) with Hoi Sin dipping sauce	16.00
Tandoori Chicken Skewers (4) served with mint yoghurt	16.00
Pulled Pork Sliders (4) slow roasted pork in a bun with slaw and smoky barbeque sauce	16.00
Arancini Balls (4) semi-dried tomato and sage arancini balls, oven baked and served with aioli dipping sauce	13.00
Smoked Salmon Roulade (4) Tasmanian smoked Salmon filled with goat's cheese and seeded mustard served on fresh cucumber	16.00
Grilled Lamb Cutlets (4) with olive tapenade	20.00
SALADS	
Pumpkin Salad (V) (GF) roasted pumpkin, red onion, walnuts and Meredith goat's feta tossed with wild roquette and maple dressing Add Chicken	18.90 22.90
Caesar Salad cos lettuce, bacon, parmesan, anchovies and caesar dressing Add Chicken	18.90 22.90
Calamari Salad (GF) dusted with a light salt and lemon pepper crumb, served on a salad of mixed leaves, tomato,	

### Greek Lamb Salad

avocado, red onion and garlic aioli\_\_\_\_

\_ 25.90

# **SPECIALITIES**

broccolini and red wine jus\_

House Made Pie of the Day please see the specials, served with wedges and a side salad	
Chicken Parmigiana crumbed fillet topped with ham, tomato salsa and melted cheese with chips and salad	_ 23.90
Chicken Parmigiana (GF)	_ 24.90
Fish and Chips fried Flat Head tails with chips, salad and tartare	_ 23.90
Beef Massaman slow cooked beef with aromatic spices and served with steamed rice, tzatziki and a papadum	_ 25.90
Vegetarian Lasagne (V) layers of seasonal grilled vegetables between sheets of pasta with a Napoli sauce, baked with cheese and served with a Greek salad	_ 23.90
Tasmanian Salmon (GF) crispy skin Tasmanian salmon served on creamy mash, steamed vegetables and salsa verde	_ 29.90
Chicken Breast stuffed with mushroom, spinach and brie wrapped in prosciutto served with roasted chat potatoes, steamed greens and a creamy thyme jus	_ 29.90
Sticky Duck (GF) slow roasted duck legs cooked in a sticky glaze of quince paste, walnuts and dry sherry, seated on a bed of creamy mash potato and Asian greens	_ 33.90
Pork Belly slow cooked pork belly served on a celeriac and pear mash,	24.05

\_ 31.90



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# **SPECIALITIES**

Halloumi Burger grilled Halloumi on toasted turkish bread with wild rocket, caramelised onion, beetroot, and grilled tomato served with a side of greek salad	20.90
Grilled Lamb Cutlets served with creamy mash, grilled tomato, broccolini and tomato relish	31.90
Fish of the Day Market fresh fish please see the specials	

## THE GRILL

New York Steak Sandwich (GF) open sandwich of scotch fillet, bacon, egg, lettuce, onion,	
tomato, pineapple and cheese, served with chips	21.90
Prime Porterhouse* 400gr	35.90
Scotch Fillet* 300gr	34.90
Waubra Prime T-Bone* 400gr	34.90
Waubra Prime King Rib-Eye* 400gr	42.90
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All steaks served with chips and salad or with mash, broccolini,	green beans

 $All\ steaks\ served\ with\ chips\ and\ salad\ or\ with\ mash,\ broccolini,\ green\ beans\ and\ carrots$ 

#### Sauces:

served on the side Creamy Mushroom\*, Green Peppercorn, Rich Gravy, Garlic Butter\*, Hot English Mustard\*

Garlic Prawn Sauce (4)\_\_\_\_\_\_\_6.00

# PASTA & WOKS

Beef Brisket Ragu	
$slow\ braised\ beef\ brisket\ in\ a\ rich\ red\ wine\ and\ tomato\ sauce\ tossed$	dwith
pappardelle topped with parmesan	24.9
Chilli Chicken Spaghetti	
pan seared chicken, bacon and onion in chilli	
ghee with baby spinach and grana padano	22.9
Chorizo and Prawn Penne	
pan seared prawns, chorizo and onion in a creamy pesto sauce	
tossed with penne and topped with parmesan	25.9
Chicken Risotto (GF)	
chicken breast pieces with roast pumpkin, semi dried tomato,	
pine nuts and spinach in a silky risotto	
topped with parmesan cheese	22.9
Traditional Nasi Goreng (GF)	
with traditional flavours of Indonesia tossed in a hot	
wok with chicken, bacon, shrimp, chilli and rice, finished	
with fried shallots and a fried egg	22.9
Vegetarian (GF)	
Thai Vegetable Wok	
seasonal vegetables with noodles, chilli, fresh herbs	
and fried shallots	19.9



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# PIZZA

Pumpkin & Zucchini (V) (GF) roasted pumpkin, grilled zucchini, semidried tomato,	
pine nuts and mozzarella	19.90
BBQ Chicken (GF) roast chicken with bacon, capsicum, onion, BBQ sauce and mozzarella	20.90
Red Special (GF)	
bacon, salami, ham, onion, capsicum, sweet chilli,	
sun-dried tomato and mozzarella	20.90
Pulled Pork (GF) slow roasted pork with barbeque sauce and finished with slaw	22.90
Tropicana napoli base with leg ham, pineapple pieces and mozzarella	19.90
American Meat Lovers	
napoli base with ham, chorizo, salami, pork sausage, bacon,	
chilli flakes and mozzarella	22.90

# KIDS

Nuggets and Chips	9.90
Spaghetti Bolognaise topped with parmesan	9.90
Chicken Schnitzel, Chips and Gravy	11.90
Toasted Cheese Sandwich and Chips (GF)	7.90
Chicken Parma and Chips	13.90
Grilled Fish and Salad (GF)	9.90
Fried Fish and Chips	9.90
Ham and Pineapple Pizza (GF)	9.90
Cheese Burger and Chips	13.90
Party Pies and Chips	9.90
Frog in the Pond (GF)	5.90
Frog in the Snow (GF)	5.90
Smash Vanilla ice-cream with peppermint crisp, smarties, sprinkles & snakes	10.90



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# **DESSERTS**

Lemon Meringue sweet citrus tart topped with soft meringue	10.90
Sticky Date Pudding with a warm butterscotch sauce and ice-cream	10.90
Pancake Stack house made pancakes served with either; mixed berries and yoghurt or with sugar, lemon and ice-cream	12.90
Cheese Board selection of hard and soft cheeses, quince paste, crusty Turkish bread and crackers	24.90
Red Lion Sundae (GF) ice-cream with chocolate, strawberry or butterscotch sauce, wafer & sprinkled with nuts	10.90
Smash vanilla ice-cream with peppermint crisp,	
marties, sprinkles and snakes  Mixed Berry Pavlova (GF)  soft-centered pavlova shells with mixed berries	10.90
King Island cream & raspberry coulis	11.90

Please view the cake fridge at the entrance of Leo's Restaurant for our daily specials

All served with King Island cream and a strawberry

WHITE WINE	150ml	250ml	
Morgan's Bay Chardonnay (S.E. Australia)	7.00	10.00	
Abel's Tempest Chardonnay (Tasmania)	9.50	14.00	
Wynns Coonawarra Estate Riesling (Coonawarra, S.A.)	9.50	14.00	
Distant Cousins Sauvignon Blanc (Marlborough, NZ)	8.50	13.00	
<b>T'Gallant Grace Pinot Grigio</b> (Mornington Peninsula, Vic)	9.50	14.00	
Cake Pinot Gris (Adelaide Hills, SA)	9.00	13.50	
<b>T'Gallant Juliet Moscato</b> (Mornington Peninsula, Vic)	7.00	10.00	
Lindeman's Porphyry Blanc (sweet light wine) (S.E. Australia)	7.00	10.00	
TAP WINE	150ml	250ml	1000ml
Barrel Fresh "Fresh from the vineyard to your glass"			
Juliet Blush Moscato			
(Mornington Peninsula, Vic)	7.00	12.00	39.00
Moscato: Refreshing aromas of rose water, red berries white musk and finishes with a sweetness and fine bubbles.			
Squealing Pig Sauvignon Blanc (Central Otago, NZ)	9.00	14.00	48.00
Sauvignon Blanc: Fresh and vibrant on the nose and palate, laden with			ith

 $\textbf{Purezza Premium Sparkling Water} \hspace{1.5cm} 750ml \hspace{0.3cm} 5.00$ 

gooseberry and mineral notes.

WINE



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ROSE	150ml	250ml
Alta for Elsie Pinot Noir Rose (Adelaide Hills, SA)	9.00	14.00
RED WINE	Win	e list available upon request
	150ml	250ml
Pepperjack Shiraz (Barossa, S.A.)	9.50	14.00
Penfolds Bin 28 Kalimna Shiraz (S.A.)	11.00	16.00
Stony Peak Shiraz Cabernet (SE Aust)	7.00	10.00
Wynns The Siding Cabernet Sauvignon (Coonawarra, S.A.)	9.50	14.00
Annie's Lane Cabernet Merlot (Clare Valley, S.A.)	9.50	14.00
Blue Pyrenees Estate Merlot (Pyrenees, Vic)	9.50	14.00
Clyde Park Locale Pinot Noir (Bannockburn, Vic)	9.50	14.00
SPARKLING WINE	150ml	
Stony Peak Brut (S.E. Australia)	7.00	
Seppelt Salinger Premium Pinot Noir Chardonnay (S.E. Australia)	10.00	
Yellowglen 200ml Piccolo Yellow or Pink (S.E. Australia)	9.50	