

Welcome to

Leos

— 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**Potato Wedges***spicy battered wedges served with sour cream and sweet chilli* _____ 9.90**Soup of the Day (GF)** _____ 9.90**Nachos (GF)***corn chips topped with salsa, melted cheese,
sour cream and guacamole* _____ 11.90**Beef Nachos***spicy beef nachos topped with melted cheese,
sour cream and guacamole* _____ 14.90**Trio of Dips (GF)***olive tapenade, beetroot and walnut, roast pumpkin and feta* _____ 18.90**Share Plate***Peking Duck spring rolls (2), pulled pork sliders (2),
buffalo wings (hot & spicy or honey BBQ) (4),
tandoori chicken skewers (2), salt and pepper calamari (6)
served with chips and dipping sauces* _____ 33.00**Cheese Board (GF)***Kind Island Double Brie, King Island Surprise Bay Cheddar
and King Island Roaring 40's Blue, quince paste,
dried fruit, nuts, water crackers and toasted Turkish bread* _____ 26.90**Mediterranean Platter (GF)***semi-dried tomatoes, olives, leg ham, Chef's selection dip, salami
and cheese with warm Turkish Bread and crackers* _____ 25.90**Garlic Prawns (GF)***Australian prawns cooked in a creamy garlic sauce
served with Basmati rice and fresh herbs* _____ **Entrée serve 16.90**
_____ **Main serve 24.90***Great with 821 South Sauvignon Blanc***Chilli Squid (GF)***flash fried calamari with chilli and garlic, served on a
salad of rocket, onion, capsicum and feta* _____ **Entrée serve 16.90**
_____ **Main serve 24.90**

(GF) These items can be prepared gluten free by request (V) These items can be prepared vegetarian. Public Holiday Surcharge of 15% (and yes, we pay penalty rates)

ENTREES/TAPAS/TO SHARE

Peking Duck & Plum Spring Rolls (4) <i>with Hoi Sin dipping sauce</i>	16.00
Tandoori Chicken Skewers (4) <i>served with mint yoghurt</i>	16.00
Pulled Pork Sliders (4) <i>slow roasted pork in a bun with slaw and smoky barbeque sauce</i>	16.00
Arancini Balls (4) <i>semi-dried tomato and sage arancini balls, oven baked and served with aioli dipping sauce</i>	13.00
Grilled Lamb Cutlets (4) <i>with olive tapenade</i>	20.00

Wanting more? Individual tapas items can be added by request

SALADS

Pumpkin Salad (V) (GF) <i>roasted pumpkin, red onion, walnuts and Meredith goat's feta tossed with wild rocket and maple dressing</i>	18.90
Add Chicken	22.90
Caesar Salad <i>cos lettuce, bacon, parmesan, anchovies and caesar dressing</i>	18.90
Add Chicken	22.90
Calamari Salad (GF) <i>dusted with a light salt and lemon pepper crumb, served on a salad of mixed leaves, tomato, avocado, red onion and garlic aioli</i>	25.90
<i>Great with Alta for Elsie Pinot Noir Rose</i>	
Greek Lamb Salad <i>tender lamb cooked medium-rare seated on a salad of olives, semi-dried tomatoes, red onion, spinach and goat's feta finished with tzatziki</i>	25.90

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SPECIALITIES

House Made Pie of the Day*please see the specials, served with chips 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

*Great with Wynns The Banker, Cabernet Sauvignon***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*

31.90

*Great with Seppelt Great Western Riesling***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

Great with Clyde Park Locale Pinot Noir

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SPECIALITIES

Pork Belly

slow cooked pork belly served on a celeriac and pear mash, broccolini and red wine jus _____ **31.90**

Great with Abel's Tempest Chardonnay

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 _____ **22.90**

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**

Great with a Penfolds Bin 28 Kalimna Shiraz or Pepperjack Shiraz

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) _____ **8.00**

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PASTA & WOKS

Beef Brisket Ragu

slow braised beef brisket in a rich red wine and tomato sauce tossed with spaghetti and topped with parmesan _____

24.90

Great with Fifth Leg Treasure Hunter Cabernet Merlot

Chilli Chicken Spaghetti

pan seared chicken, bacon and onion in chilli ghee with baby spinach and grana padano _____

23.90**Chorizo and Prawn Penne**

pan seared prawns, chorizo and onion in a creamy pesto sauce tossed with penne and topped with parmesan _____

25.90

Great with Blue Pyrenees Estate Merlot

Chicken Risotto (GF)

chicken breast pieces with roast pumpkin, semi dried tomato, pine nuts and spinach in a silky risotto topped with parmesan _____

23.90**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 _____

23.90

Vegetarian (GF) _____ **19.90**

Great with Cake Pinot Gris

Thai Vegetable Wok

seasonal vegetables with noodles, chilli, fresh herbs and fried shallots _____

19.90

with Beef _____ **24.90**

PIZZA

Roast Pumpkin (V) (GF)

roast pumpkin, feta, pine nuts, rocket 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 leg ham, chorizo, salami, pork sausage, bacon,
chilli flakes and mozzarella* _____ **23.90**

RESTAURANT

KIDS

Nuggets and Chips	10.00
Spaghetti Bolognese topped with Parmesan	10.00
Toasted Cheese Sandwich and Chips (GF)	8.00
Chicken Schnitzel, Chips and Gravy	13.00
Chicken Parma and Chips	14.00
Grilled Fish and Salad (GF)	10.00
Fried Flat Head Tails (2) and Chips	10.00
Ham and Pineapple Pizza (GF)	10.00
Cheese Burger and Chips	14.00
Party Pies and Chips	10.00
Beef Curry and Rice	14.00
Frog in the Pond (GF)	6.90
Frog in the Snow (GF)	6.90
Smash Vanilla Ice-cream <i>with peppermint crisp, smarties, sprinkles & snakes</i>	10.90

*All kids meals come with a Busy Nipper activity bag or your kids drink
Drink options Coke, Coke no sugar, Raspberry, Lemonade or Squash, OJ,
Pineapple or Apple Juice*

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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**Baked New York Cheese Cake** _____ 10.90**Death by Chocolate** _____ 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 (GF)***Kind Island Double Brie, King Island Surprise Bay Cheddar
and King Island Roaring 40's Blue, quince paste,
dried fruit, nuts, water crackers and toasted Turkish bread* _____ 26.90**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,
smarties, sprinkles and snakes* _____ 10.90**Mixed Berry Pavlova (GF)***soft-centered pavlova shells with mixed berries
King Island cream & raspberry coulis* _____ 11.90

Please view the cake fridge for more favourites and gluten free dessert options at the entrance of Leo's Restaurant

All served with double thick cream and a strawberry

Irish Coffee*Espresso, 30ml Jameson and cream* _____ 10.00**Affogato***Espresso, vanilla ice cream and your choice of either
Baileys, Frangelico, Vanilla Galliano or Kahlua* _____ 12.00

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RESTAURANT

WHITE WINE

150ml 250ml

Morgan's Bay Chardonnay (S.E. Australia)	7.00	10.00
Abel's Tempest Chardonnay (Tasmania)	9.50	14.00
Seppelt Great Western Riesling (Great Western, Vic)	10.00	15.00
821 South Sauvignon Blanc (Marlborough, NZ)	8.50	13.00
T'Gallant Grace Pinot Grigio (Mornington Peninsula, Vic)	9.50	14.00
Cake Pinot Gris (Adelaide Hills, SA)	9.00	13.50
T'Gallant Juliet Moscato (Mornington Peninsula, Vic)	7.00	10.00
Lindeman's Porphyry Blanc (9.0% ABV) (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)	8.00	13.00	42.00
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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
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Sauvignon Blanc: Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes.

Purezza Premium Sparkling Water	750ml	5.00
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WINE

Leos

RESTAURANT

ROSE

150ml 250ml

Alta for Elsie Pinot Noir Rose
(Adelaide Hills, SA)

9.00 14.00

RED WINE

Wine 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 Banker Cabernet Sauvignon
(Coonawarra, S.A.)

10.00 15.00

Fifth Leg Treasure Hunter Cabernet Merlot
(Margaret River, 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

Sterling Prosecco
(Vic)

9.50

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