

Leo's

Restaurant at The Red Lion

12 -2 6-9 7 Days

Breads

<i>Herb Bread / with Cheese</i>	7.90/ 8.90
<i>Garlic Bread / with Cheese</i>	7.90/ 8.90
<i>Chilli and Parmesan Bread</i>	8.90
<i>Wood fired Turkish Bread w/ Balsamic and Olive Oil</i>	8.90
<i>Sweet Chilli and Sour Cream Pizza</i>	13.90
<i>Garlic Pizza</i>	13.90

Entrees

<i>Soup of the Day</i>	Please see the specials	8.90
<i>Oysters Natural*</i>	(Min of 4)	2.50 each
<i>Oysters Kilpatrick*</i>	(Min of 4)	3.00 each
<i>Garlic Prawns*</i>	Succulent tiger prawns simmered in a creamy garlic sauce with basmati rice and fresh herbs	15.90/24.90
<i>Japanese Scallops*</i>	Pan seared scallops served in their shells with wok fried julienne vegetables, soy, lime and shichimi spiced butter	15.90/24.90
<i>Teriyaki Beef</i>	Medium rare strips of marinated porterhouse served on basmati rice and fragrant herbs	15.90
<i>Savory Crepe</i>	Caramelised mushroom duxelle with fresh herbs and garlic, rolled in savory crepes with creamy leek béchamel and mozzarella (v)	14.90/21.90
<i>Satay Chicken*</i>	Grilled chicken skewers with a Thai satay sauce on a bed of mixed greens	14.90
<i>Duck Spring Rolls</i>	Wok seared duck, Asian vegetables, ginger, lime, vermicelli noodles, chilli and bok choy in crisp spring rolls with Vietnamese Nuoc Cham	15.90

** These meals are able to be prepared gluten free by request.*

Mains

June 2011

Tuki Lamb* Medium rare rack of Tuki lamb, farmed locally and served on creamy mashed potato, slowly roasted tomato, wild rocket and seeded mustard 32.90

Pork Rib Eye* Pan seared pork on the bone, with semi dried tomatoes, onion and Meredith fetta served with a side of Persian rice and fresh herb salad 28.90

Piri Piri Chicken Pan seared Portuguese chicken basted with spicy piri piri sauce and served on roast chat potatoes, red peppers, kalamata olives, crusty bread and fresh herbs 26.90

Peking Duck Roasted Peking Duck Breast served on caramelised field mushrooms, bok choy, udon noodles, soy and shichimi spiced butter 27.90

Atlantic Salmon* Crisp skin Atlantic salmon served on silky risotto of Meredith dairy dill infused chevre with sautéed baby spinach, caramelised lemon and steamed asparagus spears 28.90

Laksa *Vegetable* -Authentic Malaysian laksa with egg noodles, rice vermicelli, tofu, bean sprouts, chilli, coriander, lime and fried shallots (v) 21.90

Seafood – add scallops, prawns and fish 27.90

From the Grill:

Prime Porterhouse* 400gr 32.90

Scotch Fillet* 300gr 30.90

King Rib-Eye* 400gr 35.90

Sher Wagyu Rump* 280gr Marble Score 4-5 36.90

All steaks served on mash with Maldon sea salt, buttered beans, julienne carrots and slowly roasted Roma tomatoes.

Sauces: Mushroom Pepper Diane Béarnaise
Garlic Butter* Hot English Mustard*

Extra Sides: Mashed Potato* - Steamed Vegetables* – Chips*
Wedges – Garden Salad* – Greek Salad* 5.00

A Large Selection of Specials are Prepared Daily.

Our Chefs are available to discuss any dietary requirements with you.