

# LEONARDS

## BAR & BISTRO

### SHARE

<b>SPROUT ORGANIC TRADITIONAL BAGUETTE</b>	3 pp
Cultured butter (v, dfo)	
<b>SYDNEY ROCK OYSTERS</b>	5 ea
Mignonette (df, pesc, gf)	
<b>PEELED KING PRAWNS</b>	28
Cocktail sauce (df, pesc, gf)	
<b>CRISPY SCHOOL PRAWNS</b>	18
Mayonnaise and espelette	
<b>MORETON BAY BUGS</b>	32
Cocktail sauce (df, pesc, gf)	
<b>SAUCISSON SEC</b>	10
Cornichon and pickled chillies (df, gf)	
<b>HEIDI GRUYERE GOUGERE (v)</b>	2 for 6

### ENTREES

<b>CHICKEN LIVER PARFAIT WITH BREAD</b>	18
Cornichons and pickles (gfo)	
<b>COUNTRY TERRINE WITH BREAD</b>	18
Cornichons and pickles (gfo)	
<b>CURED OCEAN TROUT WITH BREAD</b>	23
Dill cucumbers and herb crème fraîche (gfo, dfo, pesc)	
<b>HEIRLOOM TOMATO TART</b>	21
Comté, confit onion and mixed leaf salad (v)	
<b>BURRATA</b>	20
Hand stretched young mozzarella, heirloom cherry tomato, mandarin, endive (v, gf)	
<b>PIPIES</b>	28
Sweet corn pancetta, dill and crème fraîche (gf, pesc)	

### PLAT DU JOUR



Please ask your waiter  
for our dish of the day.

(Available Mon-Fri for Lunch only)

### STEAK FRITES

<b>WAGYU RUMP STEAK, MBS 9+ 250G</b>	58
Pepper sauce, fries and rocket salad (gf, dfo)	
<b>STEAK FRITES OF CHARGRILL SIRLOIN</b>	42
Béarnaise sauce and fries (gf, dfo)	

### MAINS

<b>LOBSTER SPAGHETTI</b>	60
WA lobster, cherry tomatoes, chilli and herbs (pesc)	
<b>PAN SEARED OCEAN TROUT</b>	32
Garden pesto new potatoes and asparagus (gf, dfo, pesc)	
<b>GRILLED SWORDFISH</b>	36
Marinated peppers and grilled lemon salsa (gf, pesc)	
<b>WILD MUSHROOM GNOCCHI</b>	32
Sautéed mushroom, potato gnocchi, truffle butter, parmesan (v)	
<b>TOULOUSE SAUSAGES</b>	28
White beans, cavolo nero, parmesan and persillade (gfo)	
<b>CLASSIC ROAST CHICKEN</b>	30
Chasseur sauce and Paris mash (gf)	

### SIDES

<b>POACHED ASPARAGUS AND SPRING PEAS</b>	12
Tarragon butter (gf, dfo, v, pbo)	
<b>HEIRLOOM CARROTS</b>	12
Roast baby carrots, harissa hollandaise (gf, dfo, pbo)	
<b>COS WEDGE SALAD</b>	10
Crunchy baby cos, herb and citrus vinaigrette, pickled onion (gfo, dfo)	
<b>CRISPY BRUSSELS SPROUTS</b>	12
Fried baby cabbages, smoked spec lardons, sherry vinaigrette (gf, df, pbo)	
<b>SKIN ON FRIES</b>	10
Honey-fermented garlic aioli (v, gf, df, pbo)	

DIETARIES: gf - gluten free, df - dairy free, v - vegetarian  
pb - plant-based (vegan), pesc - pescatarian, o - option

SURCHARGES: Visa & Mastercard transactions incur a 1.1% surcharge.  
AMEX transactions incur a 1.5% surcharge. 10% surcharge will apply on Sunday and Public Holidays