



Leon Leichhardt

Ask our friendly team for daily specials
[V] Vegetarian [GF] Gluten Free

| A La Carte Dining

STARTERS

Garlic Bread	5.5
Bruschetta With Sweet Balsamic	7.0
Soup of the Day	7.5
Turkish Bread With A Trio of fresh, in-house Dips	9.0

ENTREES

Italian Tartlet With neopolitan base, spanish onion, fetta & black olives, served with side salad [V]	7.5
Creamy Seafood Chowder Scallops, mussels, fish, prawns & calamari served with turkish bread	8.5
Pesto Chicken Pesto crusted breast medallions served with roast pumpkin & sour cream	9.0
Scallops Laksa Served with salsa & jasmine rice	13.9

FROM THE GARDEN

Classic Caesar Salad A delicious full-bodied salad using traditional ingredients	11.0	Add chicken	2.0
		Add prawns	3.5
Traditional Greek Salad Fetta cheese, black olives, mescalini, tomato, onion, cucumber with balsamic dressing	12.0		
Mushroom Risotto With sundried tomato & fetta [V] [GF]	15.9	Add chicken	2.0
		Add prawns	3.5



320 on Leichhardt

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FROM THE SEA

Marinara Linguini	17.5
Calamari, scallops, prawns & fish in a rich Napoli sauce	
Atlantic Salmon	25.5
Teriyaki style, served with jasmine rice, zucchini & pickled ginger salad laced with almonds	
Fish of the Day	Market Price
Fresh off the boat every day and let Chef be creative	

FROM THE HEN HOUSE

Malibu Chicken Linguini	17.5
Pan fried chicken with pineapple, mushrooms & Malibu finished with a creamy cheese sauce [V] option available	
Chicken Breast Butterfly	22.5
Served with spicy green lentils, chat potatoes, jus & a fresh garden salad	
Stuffed Chicken Breast	23.5
Stuffed with char grilled capsicum, sun dried tomato & sour cream. Served with creamy mash, bacon & Dijon sauce	

FROM THE Paddock

Beef Stroganoff	16.5
Cooked traditionally with brandy and served with jasmine rice	
Sirloin Steak	18.5
250 gm sirloin served with chips, salad & jus	
Pork Loin	23.0
Served with pistachio couscous, roasted apple & jus	
200g Black Angus Eye Fillet	26.0
Served with creamy mash, seasonal vegetables & prawns in garlic sauce	
300g Black Angus Eye Fillet	28.0
Served on creamy mash with mushrooms, ratatouille & jus	