

P! LEO

RESTAURANT

TO START

Apple bread, Cape Schanck olive oil, butter	3pp
Oysters, chilli mignonette and lemon	4.5 ea
Wallaby pies, bread and butter pickle	5 ea
Tuna rolls, cocktail sauce	6 ea
Fried ricotta polenta, pickled fennel, Main Ridge Dairy Caprinella	5 ea
Zucchini flowers, scallop mousse, avocado	9.5 ea

ENTREES

Snapper ceviche, Mornington avocado, coconut & chilli	19
Crab and Boneo potato salad	19.5
Main Ridge goats cheese tart	19
Beetroot pancake, lemon curd, Yarra Valley trout roe	19
Dutch carrot soufflé, brown butter, wild scampi roe	19

PASTA

Smoked Flinders mussels, hand-cut pasta	26
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MAINS

Seafood

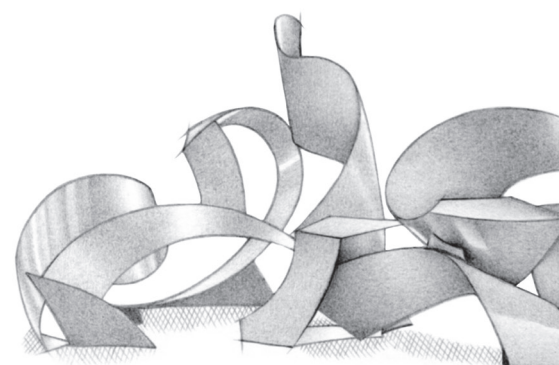
St Leonards snapper, zucchini, scallop cream	38
Grilled john dory, seaweed, macadamia & mushrooms	38
Tempura king george whiting, eggplant, smoked fennel, cashews	39
O'Connors beef, warrigal greens, balsamic, rosemary	49

Sides

Benton Rise garden salad	9
Grilled lettuce, smoked fish tartare dressing	11
Heirloom tomato, anchovies, basil, roasted chicken skin	15
Hawkes Farm kipflers, pistachio pesto	12
Shoe string fries	12
Steamed summer vegetables, leaves, Cape Schanck olive oil	12

TO FINISH

Hawkes Farm strawberries, crisp meringue, vanilla cream	16
Poached meringue, cherries, almond	15
Chocolate, passionfruit, brown butter	17
Cherry flan, Chardonnay ice cream	15
Local cheeses	9 ea



tsunami by michael legrand