

# P! LEO

RESTAURANT

## FRESHLY BAKED BREAD

Roast apple sourdough	5
Fennel and rosemary focaccia	5

*Served with Cape Schanck olive oil, salted butter*

## TO START OR SHARE

Oysters, chilli dressing and lemon	5 ea
Wallaby pies, bread and butter pickle	10
Fried mussel sandwiches	14
Fried ricotta polenta, remoulade, Main Ridge Dairy caprinella	15
Port Phillip scallops grilled, cucumber butter	16
Beetroot pancake, lemon curd, Yarra Valley salmon roe	19
Mushroom tempura, Tyabb horseradish, lime	19

## ENTRÉE

Snapper ceviche, avocado, coconut, chilli	19
Kingfish crudo, Boneo potato salad, cream dressing	18
Main Ridge goat cheese tart, pine nuts, pickles	19
Dutch carrot soufflé, brown butter, brioche, wild scampi roe	19
Prawn, spring onion, ginger, hand-cut pasta	21
Whiting en croûte, braised cos lettuce, clam broth	21
Wood roasted crumpet, drunken chicken	24

## SEAFOOD

Wood roasted snapper, braised red cabbage, mustard and bay	42
John Dory, teriyaki, mushroom XO, macadamia	43
Tempura rockling, hollandaise, marinated cucumber, mint oil	39

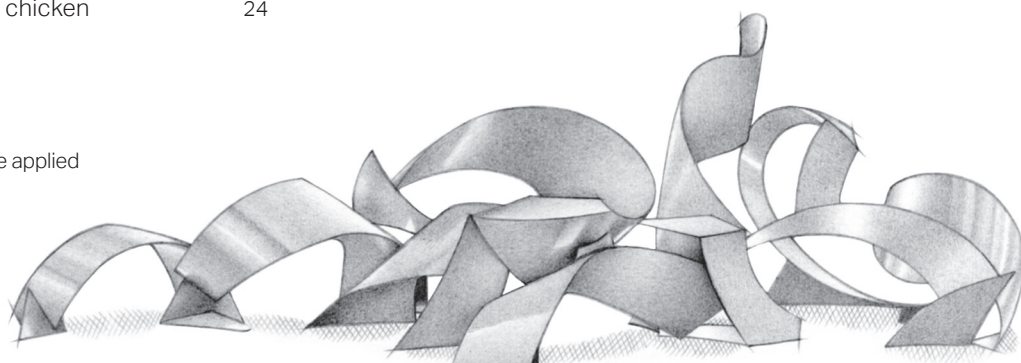
## MEAT

Pork belly, brown butter, sage and garlic	39
Gippsland lamb loin, long-braised runner beans, green olive	42
Beef fillet, mushroom glaze, Red Hill hazelnuts and Boat Shed Blue	45
Rib eye of beef, Warrigal greens, balsamic, rosemary	49

## SIDES

Benton Rise garden salad	10
Broccoli, spicy dressing, fried duck egg	13
Hawkes Farm kipfler potato salad	12
Shoe-string fries	12
Steamed vegetables and leaves, Cape Schanck olive oil	12
Coleslaw, broccoli, cabbage	12

Please note a surcharge of 1.5% will be applied to all credit card transactions



*tsunami by michael le grand*