

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
Crisp ricotta polenta, remoulade, Main Ridge Dairy caprinella	15
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

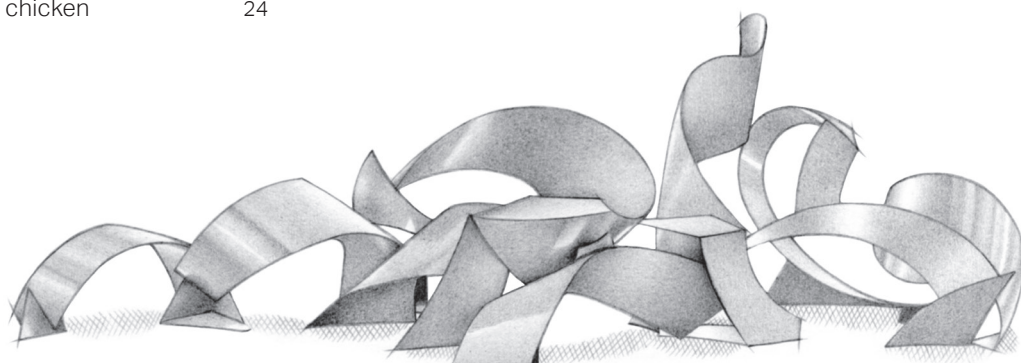
MEAT

Pork belly, brown butter, sage and garlic	39
Gippsland Lamb loin, peas, anchovy and green goddess dressing	44
Beef fillet, mushroom glaze, Red Hill hazelnuts and Boat Shed Blue	45
O'connor's rib eye of beef 600g	59
O'connor's sirloin 350g	44

Steaks served with Warrigal greens, balsamic, rosemary

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



tsunami by michael le grand