

P! LEO

RESTAURANT

FRESHLY BAKED BREAD

Roast apple sourdough	5
Fennel and rosemary focaccia	5
<i>with Cape Schanck extra virgin olive oil, salted butter</i>	

TO START OR SHARE

Freshly shucked oysters, chilli dressing, lemon	5 ea
Wallaby pies, bread and butter pickle	10
Fried mussel sandwiches	14
Crisp ricotta polenta, remoulade, Main Ridge Dairy Caprinella	15
Zucchini flowers, scallop, avocado	19
Duck prosciutto, sweet kiss melon, Coratina olive oil	19
Beetroot pancake, lemon curd, Yarra Valley salmon roe	19

ENTRÉE

Snapper ceviche, avocado, coconut, chilli	19
Yellowfin tuna crudo, parsley dressing	22
Main Ridge Dairy goat cheese tart, pine nuts, pickles	19
Dutch carrot soufflé, brown butter, wild scampi roe, brioche	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

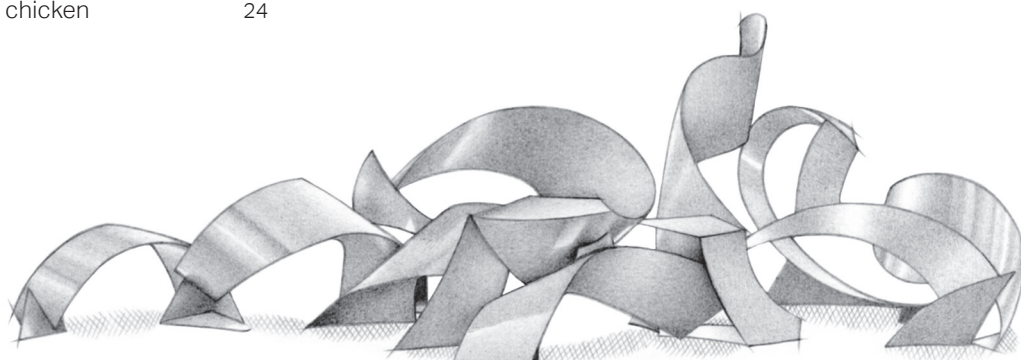
Wood roasted snapper, braised red cabbage, mustard and bay	42
John Dory, teriyaki, mushroom XO, macadamia	43
Tempura rockling, hollandaise, marinated cucumber, mint oil	39

MEAT

Pork belly, brown butter, sage, garlic	39
Gippsland lamb loin, peas, anchovy, green goddess dressing	44
Beef fillet, mushroom glaze, Red Hill hazelnuts, Boat Shed Blue	45
Wagyu striploin, Arnott's Farm onions, veal sauce	49

SIDES

Mixed organic garden salad	10
Twelve hour roasted carrots, honey, yoghurt, cumin	12
Roasted Hawkes Farm kipfler potato, lemon, parsley	12
Shoe-string fries	12
Hawkes Farm barbequed corn, miso butter, Main Ridge Dairy Caprinella	12
Warm beetroot salad, hazlenut, Main Ridge Dairy feta	14



tsunami by michael le grand