

# P! LEO

RESTAURANT

## FRESHLY BAKED BREAD

---

Roast apple sourdough	5
Fennel and rosemary focaccia	5

*with Cape Schanck extra virgin olive oil, salted butter*

## 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	21/36
Whiting en croûte, braised cos lettuce, clam broth	21
Wood roasted crumpet, drunken chicken	24

## VEGETARIAN

---

Fried honey glazed cheese, braised lentils, kale, broccoli	36
---	----

## SEAFOOD

---

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

## MEAT

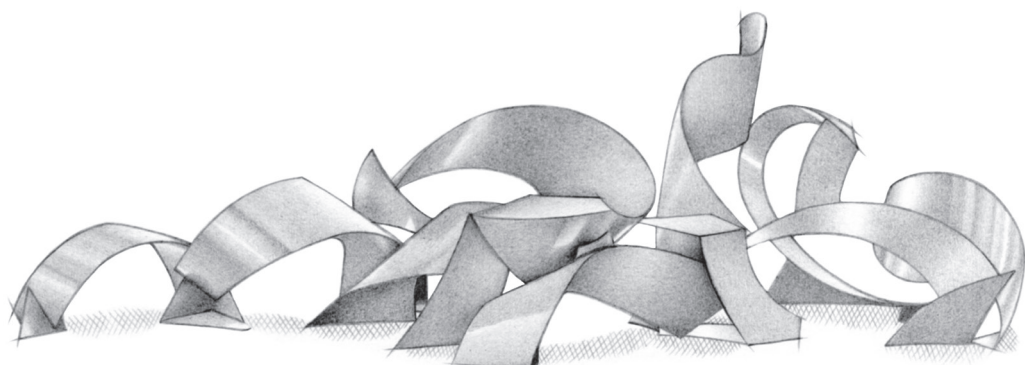
---

Pork belly, shiitake puree, Szechuan pickles	39
Gippsland lamb loin, celeriac, fennel, pecans, mint jelly dressing	42
Beef fillet, duchess potato, spinach, apple cider jus	45
Wagyu striploin 4+, Arnott's Farm onions, veal sauce	58

## SIDES

---

Mixed organic garden salad	10
Roasted Hawkes Farm kipfler potato, beef fat, parsley, capers	12
Shoe-string fries	12
Hawkes Farm barbequed corn, miso butter, Main Ridge Dairy Caprinella	12
Roasted zucchini, stracciatella, pangrattato, mint	14
Warm beetroot salad, hazlenut, Main Ridge Dairy feta	16



*tsunami by michael le grand*