

# P! LEO

RESTAURANT

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## ENTRÉE

Minestrone soup, parmesan crouton

Snapper, ceviche, avocado, chilli

Fried zucchini flowers, scallop

Prawn pasta, ginger, shallot

Wood roasted crumpet, chicken, walnut, celery

Carrot soufflé, carrot sauce, buttered brioche

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## MAIN

Fried cheese, lentils, broccoli

Crumbed monkfish, prawn sauce, pepper, parsley

Teriyaki glazed John Dory, XO, macadamia

Roast chicken, cornichon, tarragon, chervil

Pork, pinenuts, currants, sultanas

Beef, meat sauce, curry butter

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## DESSERT

Fairy bread, sponge, cream, berries

Pavlova, yuzu, lemon, lime

Baked chocolate cream, praline, sherry

Victorian cheese plate, lavosh, branston pickle, egg relish

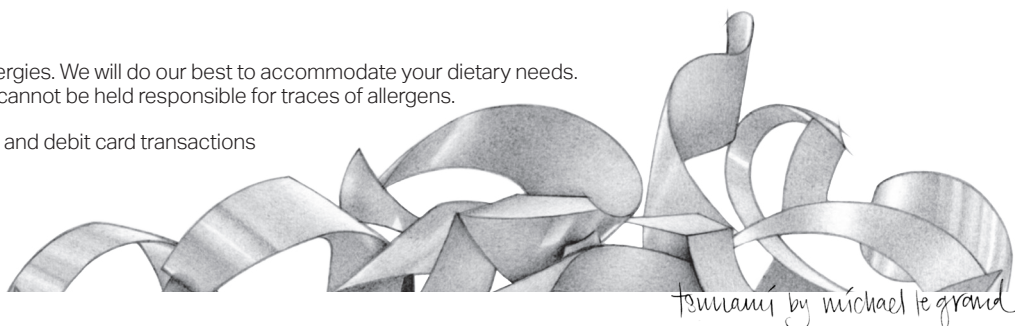
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Two courses \$75

Three courses \$95

\*Please inform your waiter of any allergies. We will do our best to accommodate your dietary needs. Due to our kitchen environment we cannot be held responsible for traces of allergens.

\*1.5% surcharge applies to all credit and debit card transactions



*Tsunami by Michael Le Grand*