



LE PETIT FLOT

REFRESHINGLY LOCAL

RYDGES.COM

MENU

ENTRÉE

FRESH BAGUETTE & BUTTER

Herb butter, olive oil, sea salt \$12

ONION SOUP

Caramelised onion, broth, toast, Gruyère cheese \$16

CHICKEN LIVER PÂTÉ

Cornichons, chutney, chives, toast \$18

PROSCIUTTO SALAD

Walnut, pear, mesclun \$20

BURRATA TART

Puff pastry, tomato, balsamic vinegar, olive oil, rocket \$26

SMOKED DUCK BREAST

Orange and fennel salad, sesame soy dressing \$26

PRAWN & AVOCADO SALAD (A)

Carrot vinaigrette, tobiko, nori \$28

MAINS

GNOCCHI

Potato gnocchi, king brown mushrooms, rocket, Parmesan cheese \$36

FISH OF THE DAY (A)

Catch of the day, tomato salad, herb butter sauce \$42

LEMON THYME CHICKEN SUPREME

Mushroom risotto, jus \$42

STEAK FRITES

280g grain-fed sirloin, fries, red wine jus \$46

BRAISED LAMB SHANK

Creamy polenta, baby Dutch carrots, jus \$48

SIDES

FRIES \$12

CRUSHED NEW POTATOES

Dijon cream, herbs \$12

LEAF SALAD

Radish, soft mix herbs, salad greens \$16

SEASONAL GREEN BEANS

Lemon, butter, toasted almonds \$16

DESSERT

CHOCOLAT

Walnut & pecan brownie, double cream \$18

TARTE AU CITRON

Lemon curd, burnt sugar crust, berries \$18

STICKY DATE PUDDING

Toffee sauce, vanilla ice cream \$18

CHEESE

Trio of cheeses, water crackers, dried fruit \$30

*Seafood Origin: (A) Australian, (I) Imported, (M) Mixed

*Our menu may contain allergens, as food is prepared in a commercial kitchen that handles nuts, shellfish, and gluten.
Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen-free.
1.5% fee applies to credit card transactions.*