



LE PETIT FLOT

REFRESHINGLY LOCAL

RYDGES.COM

MENU

ENTRÉE

FRESH BAGUETTE & BUTTER	\$12
Herb butter, olive oil, sea salt	
CHICKEN LIVER PATE	\$18
Cornichons, chutney, chives, toast	
HEIRLOOM TOMATO TART	\$20
Puff pastry, goat cheese, basil oil	
SMOKED DUCK BREAST	\$26
Orange, fennel salad, soy sesame dressing	
PRAWN & AVOCADO SALAD	\$28
Mesclun, mango, yuzu citrus vinaigrette	
TEMPURA ZUCCHINI FLOWERS	\$22
Cream cheese stuffed flowers, pesto oil	

MAIN

PUMPKIN RAVIOLI	\$36
Burnt butter, sage, ricotta cheese	
PAN ROASTED BARRAMUNDI	\$42
Asparagus, tomato salad, herb beurre blanc	
STEAK FRITES	\$46
280g Sirloin, fries, red wine jus	
LEMON THYME CHICKEN SUPREME	\$42
Summer ratatouille, jus	
SEARED SALMON NICOISE	\$42
Baby potatoes, green beans, olives, egg, Dijon dressing	

SIDES

FRIES	\$12
SEASONAL GREEN BEANS	
\$16	
Lemon butter, toasted almonds	
CRUSHED NEW POTATOES	\$12
Dijon cream, herbs	
SUMMER LEAF SALAD	\$16
Radish, soft herbs, mix salad greens, vinaigrette	
PROSCIUTTO SALAD	\$18
Mesclun, walnut, pear	

DESSERT

CHOCOLAT	\$18
Walnut and pecan brownie, double cream	
TARTE AU CITRON	\$18
Lemon curd, burnt sugar crust, berries	
STICKY DATE PUDDING	\$18
Toffee sauce, vanilla ice cream	
CHEESE	\$30
Trio of cheeses, water crackers, dried fruit	