

STARTERS

BAGUETTE WITH BUTTER	\$6
pesto butter, olive oil, sea salt	
FRIED WHITEBAIT	\$12
tempura, aonori-ko	
ANCHOVY ON TOAST	\$12
(GF on request) Cantabrian anchovy, shallot hache, sliced avocado	
CHICKEN LIVER PATE	\$12
(GF on request) yuzu kosho & toast	

ENTREE

SEARED SCALLOPS	\$22
crushed peas, beetroot chips, wakame butter	
WAGYU BEEF TARTARE	\$22
egg, truffle oil, anchovy toast	
FRENCH ONION SOUP	\$16
gruyere cheese, toast	
TEMPURA ZUCCHINI FLOWERS	\$18
cream cheese stuffed flowers, parmesan, pesto	
PRAWN & AVOCADO SALAD	\$22
tobiko, radish, nori, carrot vinaigrette	
CHILLED AMAEBI PRAWN PASTA	\$22
angel hair pasta, truffle kombu dressing	

MAIN

CAULIFLOWER	\$22
carrot puree, mushrooms, pesto oil, gruyere	
BARRAMUNDI	\$36
mesclun salad, seaweed butter sauce, lemon	
280G BEEF SIRLOIN	\$34
grain fed, jus	
ROAST PORK BELLY	\$32
crackling, celeriac salad, dijon	
ROASTED SPATCHCOCK	\$32
free range whole bird, mesclun salad, jus	
PAN SEARED SALMON	\$34
orange & fennel salad	
BRAISED BEEF CHEEKS	\$34
carrot puree, red wine miso jus	
CONFIT DUCK BREAST	\$36
baby beetroot, peas, port wine jus	
GRILLED LAMB	\$46
half rack, jus	

SIDE

PEAR SALAD	\$12
walnut, pear, gorgonzola	
BEER BATTERED FRIES	\$8
SAUTEED GREENS	\$8
BAKED SWEET POTATO	\$12
sea salt, buttered fried sage	
CREAMY WHIPPED POTATO	\$12
GRILLED CAULIFLOWER	\$12
crisp bacon, lemon, toasted almonds	
SAUTEED MUSHROOMS	\$12
Shitake, King Brown, Button, garlic	

DESSERT

CREME BRULEE	\$14
fresh berries, crumble	
CHOCOLATE FONDANT	\$14
berry coulis, vanilla ice-cream	
CHEESE PLATE	\$24
trio of cheeses, water crackers, dried fruit	
SEASONAL FRUIT PLATE	\$14
VANILLA APPLE	\$14
apple butter crisp, vanilla ice-cream	

LE PETIT FLOT

not all ingredients are listed on the menu. please advise staff if you have any particular dietary requirements before ordering.
1.5% fee applies for credit card transactions. a surcharge of 10% applies on Sunday and a surcharge of 15% applies on a public holiday