

A high-angle, black and white photograph of the Sydney Opera House. The image captures the iconic white, sail-like shells of the building, which are covered in a pattern of small, dark, rectangular tiles. The perspective is from directly above, looking down at the structure. The dark, choppy water of the harbor is visible at the top of the frame. Several small figures of people can be seen walking on the flat, tiled surfaces of the building's roof. The text 'LE PETIT FLOT' is centered in the middle of the image in a white, sans-serif font.

LE PETIT FLOT

REFRESHINGLY LOCAL
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MENU

ENTRÉE

BAGUETTE WITH BUTTER	\$6
pesto butter, olive oil, sea salt	
CHICKEN LIVER PATE	\$12
yuzu kosho & toast	
SEARED SCALLOPS	\$22
crushed peas, beetroot chips, wakame butter	
WAGYU TARTARE	\$22
egg, truffle oil, anchovy toast	
FRENCH ONION SOUP	\$16
gruyere cheese, toast	
TEMPURA ZUCCHINI FLOWERS	\$18
cream cheese stuffed flowers, parmesan, pesto	

MAIN

CAULIFLOWER	\$22
carrot puree, mushrooms, pesto oil, gruyere	
BARRAMUNDI	\$36
mesclun salad, seaweed butter sauce, lemon	
280G BEEF SIRLOIN	\$34
grain fed, 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	

SIDE

PEAR SALAD	\$12
walnut, pear, gorgonzola	
BEER BATTERED FRIES	\$8
SAUTEED SEASONAL GREENS	\$8
BAKED SWEET POTATO	\$12
sea salt, buttered fried sage	
CREAMY WHIPPED POTATO	\$12

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	

*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*