

CANAPE

BAGUETTE WITH BUTTER (V)	\$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 (V)	\$16
gruyere cheese, toast	
TEMPURA ZUCCHINI FLOWERS (V)	\$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 (V) (GF)	\$22
carrot puree, mushrooms, pesto oil, gruyere	
BARRAMUNDI (GF)	\$36
mesclun salad, seaweed butter sauce, lemon	
280G BEEF SIRLOIN (GF)	\$34
grain fed, jus	
ROAST PORK BELLY (GF)	\$32
crackling, celeriac salad, dijon	
ROASTED SPATCHCOCK (GF)	\$32
free range whole bird, mesclun salad, jus	
PAN SEARED SALMON (GF)	\$34
orange & fennel salad	
BRAISED BEEF CHEEKS (GF)	\$34
carrot puree, red wine miso jus	
CONFIT DUCK BREAST (GF)	\$36
baby beetroot, peas, port wine jus	
GRILLED LAMB (GF)	\$46
half rack, jus	

SIDE

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

DESSERT

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

LE PETIT FLOT

Whilst we take great care, we cannot guarantee that our kitchen is free from traces of any allergens. Please advise our friendly staff of any specific dietary requirements.