


## Small Plates + Salads

**Little Farms Charcuterie Board**  16 / 32  
Cheese of the day, quince, walnuts, dried cranberries, dried apricots, crostini

 **Hummus Bowl with Pita Bread** 18  
chickpea, tomato, feta, olive, pita


 **Gambas Al Ajillo** 19  
Selva sustainable tiger prawns, baguette

**Crispy Crackling Chicken**  15  
chicken thigh, gochujang aioli

**Avocado, Quinoa & Feta Bowl** 22  
walnut, blueberry, tomato, baby spinach, baby romaine, pomegranate, miso & lemon

**Classic Caesar Salad** 19  
bacon, poached egg, parmesan, croutons

**Battered Plant-based Calamari** 16  
sesame coriander, dukkah, sriracha mayo

**Spiced Cauliflower**  21  
pomegranate, avocado, almonds, red cabbage, mint yoghurt & molasses, sumac spice

**Chef's Soup of the Day**   12  
sourdough or gluten-free bread

### ADD TO YOUR SALAD

**Alaskan Smoked Salmon** 9  
**Organic Chicken** 8  
**Tempeh** 5  
**Homemade Falafel** 6

## Pastas

**Spaghetti Alle Vongole** 26  
clams, chili flake, parsley, spaghetti

**Medley of Mushroom Aglio Olio Orecchiette**  24  
oyster, portobello, swiss brown, garlic, chili parsley

**Tiger Prawn Fettuccine** 29  
selva sustainable prawn, onion marmalade, prawn stock, cherry tomato, bird's eye chili, sesame pangratto

**Ox Cheek & Mushroom Pappardelle** 28  
plum tomato stew, mixed mushrooms

gluten-free pasta available upon request

## Asian

**Organic Chicken & Cauliflower Rice** 26  
romaine salad, almond chili pesto, ginger, coriander

**Rendang Lamb Shank**   *new!* 38  
quinoa "Ulam" rice, potato, pickled shallots

**Chickpea & Mushroom Coconut Curry** 24  
pickled slaw, fable "meat" pomegranate, cauliflower rice, cashew, poppadum

**Barbecued Pork Rack** 32  
Korean glaze, BBQ sauce, sesame seeds, spring onion

**Sesame Tuna Tataki & Soba** 24  
wakame, avocado, edamame, green mango, ginger soy

*must-try!*

## little farms

## Mains

 **Chicken Breast Barley Risotto** 28  
Bostock Brothers organic chicken (NZ), root vegetables, feta, kale


**Fish & Chips** 30  
sustainably farmed sea bass, mixed greens, tartar sauce  
Choice of: Battered | Pan-seared

 **Pan-Seared Salmon**   36  
Akaroa salmon (NZ), avocado, tomato, corn salsa & mandarin orange gel, coriander

 **Smashed Burger** 26  
O'Connor beef (AUS), cheese, sriracha mayo, fries

**Ribeye Steak Frites**  44  
O'Connor Grass Fed 300g (AUS), steak salt, hand cut chips  
add on: Garden Wall Salad +\$8

 **Caribbean Jerk Chicken**  30  
grilled free range half chicken, charred greens

**Tenderloin**  40  
O'Connor grass fed 250gm, textures of butternut squash, farro, spiced pumpkin seeds, red wine mustard jus  
add on: Garden Wall Salad +\$8

## Dinner Sides

**Charred Broccoli** 8  
pickled red onion, chili flakes, vinaigrette

**Creamy Potato Puree** 8  
chive & olive oil

**Caramelised Mushroom** 12  
crumble feta, salsa verde

**Garden Wall Salad** 8  
house vinaigrette

**Truffle Fries** 12

**Fries** 8

## Katong Exclusive

**Buttermilk Fried Chicken** 16  
sriracha hot sauce

**Baked Camembert** 20  
honey, walnuts, pink peppercorns, sourdough

## Desserts

**Bailey's Tiramisu** 12

**Black Sesame Opera**  12

**NY Cheesecake** 12

**Old Fashion Carrot Cake**  12

 **Little Farms Pavlova**  *new!* 14  
whipped mascarpone, mixed berry compote, LF berries, granola

**Caramel Chocolate Banana Tart** 12

**Chocolate Flourless Praline**   10

 **Chocolate Lava Cake** 14

All bread is freshly baked from 

Made without gluten ingredients 

Contains Nuts 

Dairy-free 

Vegan 

Available at Butchery 

All prices are subject to prevailing GST and 10% service charge.

Despite every effort, small traces of egg, meat, seafood, flour and nuts may cross contact. If you have an allergy, please approach our team for assistance before ordering.