


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

little farms

Pastas

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

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

Tiger Prawn Fettuccine 29
selva sustainable prawn, onion marmalade, prawn stock, cherry tomato, bird's eye chilli, 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 onion

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!

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, chilli 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

River Valley Exclusive

Smoky Romanesco & Cauliflower   24
pomegranate, tomato, chilli lime leaf hummus, puff rice

Harissa Lamb Rack 42
300g, kumara sweet potato, kale, jus

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.