







# little farms

## Small Plates

-  **Little Farms Charcuterie Board** CN, GFOA 32  
cheeses and charcuteries of the day, quince paste, walnuts, dried fruits, baguette
- Little Farms Cheese Plate** V, CN, GFOA 18  
cheese of the day, dried fruits, baguette
- Hummus Bowl with Pita Bread** CN, V, GFOA 18  
chickpea, tomato, feta, olives, pita
- Gambas Al Ajillo**  DF, GFOA 19  
tiger prawns, baguette
- Crispy Crackling Chicken**  15  
chicken thigh, gochujang aioli
- Roasted Eggplant and Red Pepper Arancini**  V 18  
Italian rice ball, Nonna's tomato sauce, Grana Padano, arugula
- new!* **Quinoa & Vegetable Pakora**  14  
tricolor quinoa, cauliflower, asparagus fritters, coriander thai chilli dip
- Broken Baguette** V 8  
Starter Lab baguette, garlic oil, umami butter

## Salads and Soups



-  **Avocado, Quinoa and Feta Bowl** CN, GFOA, V 23  
walnut, blueberry, tomato, baby spinach, romaine lettuce, pomegranate, lemon miso dressing
- Spiced Cauliflower** CN, V, GFOA 22  
pomegranate, avocado, almonds, red cabbage, baby spinach, mint yoghurt and molasses dressing, sumac spice
- Classic Caesar Salad** 20  
romaine lettuce, nitrate-free bacon, poached egg, parmesan, garlic toast
- new!* **Quinoa & Farro Bowl** V 22  
halloumi & avocado, marinated cherry tomato, pickled onions, green goddess dressing
- Chef's Soup of the Day** DF, GFOA, VG 12  
sourdough or gluten-free bread

### Add to your salad

- Smoked Salmon** GF 9  
**Chicken Breast** GF 9  
**Tempeh** VG, GFOA 6  
**Homemade Falafel** VG, GFOA 6

*\*gluten-free bread available upon request*






## Vegetables *new!*

- Charred Little Gem** CN, V 13  
black garlic aioli, toasted pine nuts, shaved grana padano, charred lemon
- Roasted Aussie Sweet Potato** GF, V 13  
green goddess dressing, jalapeno, spring onion, bravas spice
- Roasted Dutch Carrots** CN, V, GF 14  
mint yoghurt, chermoula, hazelnut dukkah
- Charred Broccolini** GF, V 14  
garlic confit, grana padano, pickled onion, red wine vinaigrette, togarashi

## Pasta <sup>GFOA</sup>

*\*gluten-free pasta available upon request*



- Confit Yellowfin Tuna Arrabbiata**  GFOA 26  
fettuccine, spicy tomato sauce, Kalamata olives, fried capers, arugula, Grana Padano
-  **Ox Cheek and Mushroom Pappardelle** GFOA 28  
plum tomato stew, mixed mushrooms, Grana Padano
- Chilli Crab Pasta**  DF 30  
spaghetti, crab meat, homemade chilli crab base, fried mantou, coriander salad
- Mushroom Medley Aglio Olio Orecchiette**  GFOA, VG 24  
mixed mushrooms, green asparagus, garlic sun-dried tomato, baby spinach, chilli flakes, parsley
- Tiger Prawn Fettuccine**  GFOA 29  
tiger prawns, onion marmalade, prawn stock, cherry tomato, bird's eye chilli, sesame pangrattato

CN - Contains Nuts DF - Dairy-free GF - Gluten-free GFOA - Gluten-free option available VG - Vegan V - Vegetarian

KTPC (1)

All prices are subject to prevailing GST and 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.

# Mains

<b>Chicken Breast Barley Risotto</b>	30	<b>Ribeye Steak</b> GFOA	49
pan-seared chicken breast, root vegetables, feta, kale, white wine		grass-fed ribeye 300g (AUS), steak salt, hand-cut wedges, garden wall salad	
<b>Flame Grilled Jerk Chicken</b> 🥗	30	<b>Smash Burger</b> 🥗	29
charred broccolini, golden sweet potato, jerk BBQ sauce		grass-fed beef (AUS), cheese, sriracha mayo, brioche bun, shoestring fries GFOA with GF buns +2	
<b>Fish and Chips</b> GFOA	32	<b>Chicken and Cauliflower Rice</b> CN, DF, GFOA	28
sustainable sea bass, house salad, tartar sauce <i>choice of:</i> beer battered   pan-seared		pan-seared chicken breast, romaine salad, almond chili pesto, ginger, coriander	
<b>Pan-Seared Salmon</b> DF, GF	36	<b>Sesame Tuna Tataki and Soba</b>	25
homemade avocado salsa, mandarin orange gel, arugula		wakame, avocado, edamame, lettuce, green mango, ginger soy dressing	
<i>new!</i> <b>Basil Pesto Veggie Lasagna V</b>	24		
roasted seasonal vegetables, rich pomodoro sauce, creamy béchamel, smoked cheddar, mozzarella, parmesan			



## Dinner Sides

<b>Creamy Potato Pureé</b> GF	9
chives and olive oil	
<b>Garden Wall Salad</b> VG, GF	9
house vinaigrette	
<b>Truffle Fries</b> V, GFOA	12
<b>Golden Fries</b> V, GFOA	9
<b>Hand Cut Wedges</b> GFOA	10

## Desserts



<b>Bailey's Tiramisu</b>	12
<b>NY Cheesecake</b>	10
<b>Old Fashioned Carrot Cake</b> CN	10
<b>Little Farms Pavlova</b> CN, GFOA	12
mixed berry compote, Little Farms berries, granola	
<b>Chocolate Flourless Praline</b> CN, GF	10
<b>Chocolate Lava Cake</b>	14
<b>Signature Chocolate Cake</b>	14

### Allergen Notice

We take care in preparing dishes without gluten-containing ingredients. However, as gluten is handled in our kitchen, there is a possibility of cross-contact during preparation. For this reason, our gluten-free dishes may not be suitable for guests with coeliac disease or severe gluten allergies.

Many of our menu items contain gluten and other allergens. Despite every care and due to our cooking environment there is a risk that traces of these may also be in our gluten free dishes. We understand the risks to those with severe allergies, so advise you to speak to a member of staff who can help you to make an alternative choice.



Scan for digital menu and more information about our dishes

