







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 ^{GFOA}

**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

VLPC (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

 Chicken Breast Barley Risotto 30 pan-seared chicken breast, root vegetables, feta, kale, white wine	Ribeye Steak GFOA 49 grass-fed ribeye 300g (AUS), steak salt, hand-cut wedges, garden wall salad
<i>new!</i> Flame Grilled Jerk Chicken  30 charred broccolini, golden sweet potato, jerk BBQ sauce	 Smash Burger  29 grass-fed beef (AUS), cheese, sriracha mayo, brioche bun, shoestring fries GFOA with GF buns +2
Fish and Chips GFOA 32 sustainable sea bass, house salad, tartar sauce <i>choice of:</i> beer battered pan-seared	 Chicken and Cauliflower Rice CN, DF, GFOA 28 pan-seared chicken breast, romaine salad, almond chili pesto, ginger, coriander
 Pan-Seared Salmon DF, GF 36 homemade avocado salsa, mandarin orange gel, arugula	Sesame Tuna Tataki and Soba 25 wakame, avocado, edamame, lettuce, green mango, ginger soy dressing
<i>new!</i> Roasted Cauliflower Steak CN, VG 28 passionfruit hummus, pomegranate, cashew, homemade curry oil	Asian Braised Beef  28 slow-cooked chuck and brisket, soy sauce, cinnamon, daikon, carrots, potatoes, dried chilli, served with brown rice





Dinner Sides

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

Desserts



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

Browse our cake display for seasonal treats



Scan for digital menu and more information about our dishes



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VLPC (2)

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