






















# little farms

## Small Plates

-  **Little Farms Charcuterie Board**  32  
cheeses and charcuteries of the day, quince, walnuts, dried fruits, crostini
- Little Farms Cheese Plate**  16  
cheese of the day, dried fruits, crostini
- Hummus Bowl with Pita Bread**   18  
chickpea, tomato, feta, olives, pita
- Gambas Al Ajillo**   19  
tiger prawns, crostini
- Crispy Crackling Chicken**  15  
chicken thigh, gochujang aioli
- new!* **Roasted Eggplant and Red Pepper Arancini**   16  
Italian rice ball, Nonna's tomato sauce, Grana Padano, arugula
- Battered Plant-based Calamari**   16  
sesame coriander, dukkah, sriracha mayo
- new!* **Broken Baguette**  8  
Starter Lab baguette, garlic oil, umami butter

## Salads and Soups



-  **Avocado, Quinoa and Feta Bowl**   22  
walnut, blueberry, tomato, baby spinach, romaine lettuce, pomegranate, lemon miso dressing
- Spiced Cauliflower**   21  
pomegranate, avocado, almonds, red cabbage, baby spinach, mint yoghurt and molasses dressing, sumac spice
- Classic Caesar Salad** 19  
romaine lettuce, nitrate-free bacon, poached egg, parmesan, garlic toast
- Chef's Soup of the Day**    12  
sourdough or gluten-free bread









### Add to your salad



- Smoked Salmon** 9  
**Chicken Breast** 8  
**Tempeh**  5  
**Homemade Falafel**  6

## Asian








-  **Chicken and Cauliflower Rice**   27  
pan-seared chicken breast, romaine salad, almond chili pesto, ginger, coriander
- new!* **Chilli Crab Pasta**   30  
spaghetti, crab meat, homemade chilli crab base, fried mantou, coriander salad
- Chickpea and Mushroom Coconut Curry**    24  
pickled slaw, Fable mushrooms, pomegranate, cauliflower rice, cashew, poppadom
- new!* **Mussels Sambal Cream**  24  
NZ greenshell mussels, sambal, cream, pita bread
- Barbecued Pork Rack**  32  
Korean glaze, BBQ sauce, sesame seeds, spring onion, house salad
- Sesame Tuna Tataki and Soba** 24  
wakame, avocado, edamame, lettuce, green mango, ginger soy dressing

## Pasta

\*gluten-free pasta available upon request




- new!* **Confit Yellowfin Tuna Arrabbiata**  26  
fettuccine, spicy tomato sauce, Kalamata olives, fried capers, arugula, Grana Padano
-  **Ox Cheek and Mushroom Pappardelle** 28  
plum tomato stew, mixed mushrooms, Grana Padano
- Mushroom Medley Aglio Olio Orecchiette**   24  
mixed mushrooms, green asparagus, garlic sun-dried tomato, baby spinach, chilli flakes, parsley
- Tiger Prawn Fettuccine**  29  
tiger prawns, onion marmalade, prawn stock, cherry tomato, bird's eye chilli, sesame pangrattato

 must try!  Vegan  lactose-free  contains nuts  gluten-free  spicy  No meat, contains milk and/or cheese

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>	29	<b>Ribeye Steak</b>	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>Fish and Chips</b>	30	<b>Caribbean Jerk Chicken</b>  	30
sustainable sea bass, house salad, tartar sauce choice of: beer battered   pan-seared		grilled free-range half chicken, charred greens	
 <b>Pan-Seared Salmon</b>  	36	<i>new!</i> <b>Braised Lamb Leg</b> 	32
homemade avocado salsa, mandarin orange gel, coriander		lamb barbacoa, cucumber pico de gallo, flour tortilla, pickled onion, purple cabbage, lime	
 <b>Smash Burger</b> 	28		
grass-fed beef, cheese, sriracha mayo, brioche bun, shoestring fries			



## Dinner Sides

<b>Charred Broccoli</b>  	8
pickled red onion, chilli flakes, vinaigrette	
<b>Creamy Potato Pureé</b> 	8
chives and olive oil	
<b>Caramelised Mushroom</b> 	12
crumbled feta, salsa verde	
<b>Garden Wall Salad</b>  	8
house vinaigrette	
<b>Truffle Fries</b> 	12
<b>Golden Fries</b> 	8


## Desserts

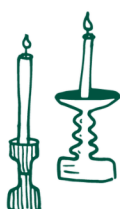
<b>Bailey's Tiramisu</b>	12
<b>NY Cheesecake</b>	12
<b>Old Fashioned Carrot Cake</b> 	12
 <b>Little Farms Pavlova</b> 	12
whipped mascarpone, mixed berry compote, Little Farms berries, granola	
<b>Chocolate Flourless Praline</b>  	10
 <b>Chocolate Lava Cake</b>	14

Browse our cake display for seasonal treats

## Serangoon Garden Exclusive



<b>Smoky Squid</b> 	16
mozzarella, calamansi aioli, garlic panko	
<b>Lamb Za'artar</b>	42
herbed yoghurt, preserved lemon and cucumber salsa	



Our dishes contain no artificial flavourings or preservatives. We are committed to serving you only the finest all-natural, delicious food – crafted with care and a dedication to quality.

Scan for digital menu and more information about our dishes



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