

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

 Chicken Breast Barley Risotto 29 pan-seared chicken breast, root vegetables, feta, kale, white wine	Ribeye Steak 49 grass-fed ribeye 300g (AUS), steak salt, hand-cut wedges, garden wall salad
Fish and Chips 30 sustainable sea bass, house salad, tartar sauce <i>choice of:</i> beer battered pan-seared	Caribbean Jerk Chicken  30 grilled free-range half chicken, charred greens
 Pan-Seared Salmon   36 homemade avocado salsa, mandarin orange gel, coriander	<i>new!</i> Braised Lamb Leg  32 lamb barbacoa, cucumber pico de gallo, flour tortilla, pickled onion, purple cabbage, lime
 Smash Burger  28 grass-fed beef (AUS), cheese, sriracha mayo, brioche bun, shoestring fries	



Dinner Sides

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

Desserts

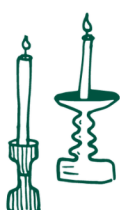
Bailey's Tiramisu 12	
NY Cheesecake 12	
Old Fashioned Carrot Cake  12	
 Little Farms Pavlova  12 whipped mascarpone, mixed berry compote, Little Farms berries, granola	
Chocolate Flourless Praline   10	
 Chocolate Lava Cake 14	

Browse our cake display for seasonal treats

River Valley Exclusive



<i>new!</i> Asian Braised Beef  28 slow-cooked chuck and brisket, soy sauce, cinnamon, daikon, carrots, potatoes, dried chilli, served with brown rice	
<i>new!</i> Slow-Roasted Whole Aubergine   26 puy lentils, spicy tomato, mint yoghurt, pine nuts, olive oil	



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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