

DINNER MENU

SALADS

 Avocado, Quinoa & Feta Bowl  	22
walnuts, blueberries, tomatoes, baby spinach, pomegranate, miso & lemon	
Kale & Lettuce Caesar Salad	19
bacon, anchovies, poached egg, parmesan, sourdough crostini	
Arugula & Cranberries 	19
avocado, grana padano, walnuts, lemon mustard vinaigrette	
Spiced Cauliflower  	21
pomegranate, avocado, almonds, red cabbage, mint yoghurt & molasses, sumac spice	

Add To Your Salad	
Homemade Falafel 	5
Alaskan Smoked Salmon 	8
Bostock Brothers Organic Chicken 	6
Tempeh 	5

Soup of the Day   	12
<i>sourdough or gluten-free bread</i>	

MAINS

Seared Akaroa Salmon	34
romesco, grated nutmeg, fennel salad, chives	
Fish & Chips	30
sustainably farmed sea bass <i>served either battered or pan seared</i>	

SOURDOUGH FLATBREAD - CHOICE OF DOUGH: PLAIN / SEEDED

Truffle & Bleu D'Auvergne Cheese	24	 Kale & Broccoli 	22
barossa egg, garlic truffle cream, shaved truffle, mozzarella		mozzarella, basil pesto, cherry tomato, pine nuts	
Prosciutto di Parma	23	Pepperoni	
mozzarella, parmesan, plum tomato stew		scamorza, pecorino, plum tomato stew	
Italian Sausage	24	Fable Mushroom	
fennel, scallion, green chilli, mozzarella, plum tomato stew		cauliflower, fable mushroom "meat", tomato, pomegranate, labneh	
 Garlic Prawn & Avocado	26		
gremolata, broccoli, kale, parmesan, garlic cream			

RISOTTO

Forest Mushroom Risotto	22	Striploin	38
brown rice, carnaroli rice, pecorino, summer black truffle		Lamb Rack	42
Bostock Brothers Organic 	28	 Dry-Aged Ribeye 	45
Chicken Breast		Dry-Aged Lamb Rump Cap 	36
brown rice, carnaroli rice, plum tomato stew, celeriac, asparagus, kale, feta		<i>All cuts come with 1 side and 1 sauce of your choice</i>	

FRESH PASTA

Garlic Prawn Spaghetti	26	Roasted Marble Potato	8
aglio olio, snow peas, garlic crumbs, tobiko		Truffle Fries	8
Crispy Pork Jowl Tagliatelle	27	Charred Garlic Broccolini	8
guanciale, shimeji mushrooms, pecorino, truffle cream			
Gemeli con Polpette e Arrabiatta	28		
chorizo, chilli, mozzarella, grana padano, scallions			
Ox Cheek & Mushroom Pappardelle	28		
plum tomato stew, locally grown "mushroom buddies" pearl oyster mushrooms, grana padano			
gluten-free pasta available upon request			

FOR SHARING

Bacon & Sage Polenta Chips	16
grated pecorino	
 Plant-based Calamari & Cauliflower	16
garlic aioli, seaweed, sesame	
Tuna Tataki	18
green goddess dressing, peach salsa	
Little Farms Charcuterie Board 	28
brie de meaux, bleu d'auvergne, comte, prosciutto, quince, walnuts, truffle honey, grapes, dried apricots, crostini	

DESSERTS

 Yakult Peach Snapps Mousse	10
Old Fashioned Carrot Cake 	12
NY Cheesecake	12
Black Sesame Opera 	12
 Caramel Chocolate Banana Tart	12
Chocolate Flourless Praline  	10
 Chocolate Lava Cake	14
<i>with vanilla ice cream & miso caramel</i>	

Ask About Our Whole Cake Delivery!

Made without gluten ingredients  Contains Nuts  Dairy-free  Vegan  Must Try  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.

WINES

Sparkling

Jean-Noel ‘Haton’ | Brut Reserve
Champagne, France

White

Gill Estate ‘Rivah’ | Sauvignon Blanc
Murray Darling, Australia

Giordano | Pinot Grigio
Veneto, Italy

Rose

Snake and Herring ‘Tainted Love’ Rose
Margaret River, Western Australia

Red

Gill Estate ‘Rivah’ | Malbec
Murray Darling, Australia

Carlos Serres | Rioja Reserva
Rioja, Spain

Maison Jaffelin | Cote De Beaune
Burgundy, France

Please see our extensive wine selection in retail, choose any bottle, and enjoy it in our dining outlets for zero corkage.

BEER

Draught Beer

Specific Gravity, Lager, 4.5%
Specific Gravity, IPA, 5.8%

Cans

Dingo Lager 4.5%
Running with Thieves, XPA, 4.6%
Running with Thieves, Hazy Pale Ale, 5.6%



Events & Celebrations

Farmers Markets Wine Dinners Workshops
Check out our latest events or enquire about corporate functions & celebrations

gls / btl

CLASSIC COCKTAILS

All Natural & Organic

20 / 60

Sangria
grenache, orange, apple, rum

14 / 35

Bloody Mary
vodka, frankie’s bloody mary recipe

16 / 43

Aperol Spritz
aperol, prosecco

Mojito
rum, lime, mint, brown sugar

14 / 40

Negroni
gin, campari, sweet vermouth

14 / 35

Bellini
fruits, prosecco

16 / 45

Tommy’s Margarita
tequila, agave, lime

18 / 75

GIN & TONIC

Hendricks
cucumber & basil

Never Never
dehydrated lime

Monkey 47 Sloe
white chrysanthemum & lemon

SELTZERS

R.W.T Passionfruit Cosmo Seltzer,
Australia, 4.5%

R.W.T Watermelon Mint Seltzer,
Australia, 4.5%%

13

THIRST QUENCHERS

Grapefruit & Hibiscus Lemonade
Orange & Lavender Earl Grey Iced Tea
Watermelon Basil & Mint
Whole Young Thai Coconut

FRESHLY SQUEEZED JUICES

 
Orange / Granny Smith Apple /
Watermelon 

Green Juice
cucumber, apple, celery, kale

Vitamin C
orange, carrot, apple, ginger

ORGANIC SODA

Kombucha
Organic Cola 

Akesi Probiotic Berry Spritzer
Akesi Probiotic Turmeric Tonic

SMOOTHIES

Beets by Dre 
acai, raspberries, cashew butter, chia, oat
milk, organic beetroot

Tropic Thunder
pineapple, turmeric, mango, coconut,
honey, almond mlk

James Green
nuzest good green vitality, granny smith,
avocado, lemon, spinach, mint, honey,
almond milk

Keto Bonito
collagen peptides, avocado, valrhona cocoa,
almond butter, stevia, almond milk

9

9

9

15

BLACK COFFEE

Espresso 5
Long Black 6 / 8
Pour Over 6

WHITE COFFEE

Macchiato 6
Piccolo 6
Flat White 6 / 8
Latte 6 / 8
Cappuccino 6 / 8
Mocha 

Mr Bucket Chocolate 
india, 65% cocoa
philippines, 72% cocoa


Oat / Almond / Soy Milk 1
Extra Shot Of Espresso 1
iced 1

SUPER LATTES

Golden Turmeric 8 / 10
fresh ginger, cinnamon, honey, oat milk

Matcha
maple syrup, oat milk

Chai
spiced chai, oat milk

TEA

English Breakfast, Earl Grey, Chamomile,
Mint, Green, Lemongrass & Ginger

STILL & SPARKLING WATER 1

\$1 per person free flow

100% of the proceeds of every water charge goes towards planting the Little Farms forest, which you can see by scanning the QR code.



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Nutri-Grade is based on default preparation (before addition of ice)

