

a little farm on the hill

## a fish called wanda

**baked ocean trout with lemon butter caper sauce**

*ready prepared fillet of ocean trout with lemon butter and capers  
ready to go in the oven*

**farm-made flat bread**

*inspired by the flat breads of the middle east*

*how amazing are those few simple ingredients - flour water oil and yeast*

**creamy chickpea hummus dip**

*smooth and creamy hummus topped with  
a sprinkle of zaatar and paprika and a drizzle of olive oil  
perfect for dipping our flat bread*

**aubergine baba ganoush dip**

*creamy smokey farm grown aubergine dip topped with  
chopped fresh parsley and a drizzle of olive oil  
perfect for dipping our flat bread*

**green bean pea and kaduk salad**

*a refreshing crisp and crunchy salad  
with daun kaduk mustard seed chilli and lemon zest*

**12 leaf and herb salad**

*our signature salad of 12 different leaves and herbs from the farm  
with thinly sliced radish and tangy dressing*

**battered tricolour rice and kerukub caramelised onions and cumin**

*inspired by persian rice dishes with their crispy tahdig  
a combination of basmati, heirloom red and black rice and kerukub  
from Sarawak with caramelised onions and cumin*

**lemon coconut and mulberry cake**

*a deliciously moist lemon and fresh coconut cake  
with a layer of farm mulberries in the centre*

*\*not all dishes included in pictures*

