

a little farm on the hill

## count your chickens

roast organic chicken with medjoul dates olives and capers

*jointed organic chicken marinated in garlic olive oil and vinegar  
with dates green olives 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*

