

a little farm on the hill

## ramadan special - take smokey home

### 6-hour rambutan wood smoked beef short ribs

*our signature premium australian beef short ribs  
but with a local twist for ramadan  
marinated in rendang spices and smoked for 6 hours with rambutan wood*

### honey and zaatar spiced nuts and seeds

*yummy savoury sweet spiced nuts and seeds with dried figs to break your fast  
or nibble on while you put the rest of the meal together*

### 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*

### pumpkin sumac and cumin dip

*smooth and creamy roast pumpkin  
with garlic sumac cumin and a spritz of calamansi to bring it all together  
perfect for dipping our flat bread*

### aubergine with cincalok dressing

*a refreshing cold dish of steamed aubergine  
with spicy cincalok dressing topped with bunga kantan and spring onion*

### 12 leaf and herb ulam salad

*our signature salad of 12 different leaves and herbs from the farm  
with an emphasis on local ulam herbs  
and the option of sambal belacan and tangy dressing*

### nasi tomato-ish

*tomato infused basmati rice  
cooked the way persians do to get a crispy buttery tahdig  
which we break up and mix through the rice*

### farm made kueh lapis

*rich Indonesian layer cake flavoured with Bentong ginger nutmeg and vanilla  
lovingly and painstakingly baked layer by layer*

