

a little farm on the hill

take smokey home

6-hour oak smoked beef short ribs

*our signature premium australian beef short ribs
oak-smoked in our brick smoker for at least 6 hours
till the fat renders and the meat falls off the bone*

served with spicy tomato salsa and pickles

*farm made spicy tomato salsa and pickles
which perfectly offset the richness of the meltingly tender beef*

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*

radish

farm fresh and pickled radishes perfect for dipping

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 and radishes*

beetroot yoghurt dip

*delicious roast beetroot and yoghurt dip
topped with chooped hazelnuts and goat cheese
perfect for dipping our flat bread and radishes*

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 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 buttery 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

