

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*

### 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 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*

### buttered 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*

