OPEN FARM COMMUNITY
### Small Plates

- VG Sourdough focaccia, seasoned butter, long pepper salt 10
- GF Taramasalata, local vegetable chips 16
- GF Seasonal vegetables platter, tonnato dip, olive tapenade 22
- GF Salmon sashimi, ikura, fennel gazpacho, radish, cucumber, oxalis 26
- Pumpkin agnolotti, beef consommé, miso bone marrow, tio pepe 28
- VG Burratina, charred okra, chili garlic pesto, sumac, crispy rice 28
- Balinese salt & kaffir lime cured snapper, pickled cabbage, ponzu glaze 23

### Large Plates

- GF Pan-roasted chicken leg, lentils succotash, thyme jus, red vein sorrel 36
- GF Grilled mangalica pork collar, pork jus, black bean dust, charred local greens 48
- GF Char-grilled koji aged beef, garam masala sauce, laksa chimichurri 52 98
- GF Roasted barramundi, celeriac, sauce vierge, garden herbs 36
- GF | V Roasted cauliflower, hummus, coconut serundeng, bbq glaze 32
- VG Udon cacio e pepe, locally-grown mixed mushrooms, confit egg yolk 32
- All chitarra spaghetti, tomatoes, sautéed prawns, laksa leaves, smoked cheese 38

### Sides

- GF | VG Carrots a la plancha, romesco, carrot leaf pesto, feta cream, walnut 16
- GF Chayote slaw, rojak flower, nam jim dressing, sawtooth coriander 14
- V Heirloom tomatoes, strawberry, shiso ponzu, caperberries 16
- GF | V Hay-smoked baby potatoes, kombu cai poh, spring onions 14
- GF | VG Local salad leaves, shallot vinaigrette, parmesan, nori dust, crispy onions 14
- GF | VG Spicy grilled corn, honey and lime 16
- VG Chocolate sake fondant, chocolate soil, plums, cherries, chrysanthemum gelato 18
- GF Guava granita, macerated guava, eucalyptus espuma, black bean dust 18
- VG Blood orange soup, sponge cake, mix citrus, meringue, green oil 18
- VG Coconut sugar panna cotta, pineapple confiture, lychee piña colada granite 18

### Desserts

- VG Sourdough focaccia, seasoned butter, long pepper salt 10
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- Balinese salt & kaffir lime cured snapper, pickled cabbage, ponzu glaze 23

### All dishes on this menu consists of local or regional elements.

Flavoured oils & vinegars used are seasoned using herbs and spices grown around OFC. All herbs, flowers & microgreens are either harvested from OFC or grown locally. Most proteins are sourced locally or regionally. Some dishes can be modified to suit certain dietary requirements.

V | Vegan  VG | Vegetarian  GF | Gluten Free  All prices are subject to GST & Service Charge