FREE FLOW

90 Minutes
Spirits & Mixers
Wine Selection
Draft Beer

55 / person

Sparkling
White
Orange
Rosé
Red
65 / bottle

All prices are subject to GST & Service Charge
**S M A L L  P L A T E S**

- Focaccia with seasonal butter 10
- Housemade taramasalata, toasted sourdough 16
- Garden vegetable platter 22
- Burrata, chargrilled okra, chili garlic pesto, sumac, crispy rice 28
- Warm kale & broccoli salad, onsen egg, raw & candied cashew 24

All dishes on this menu consist 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.

**L A R G E  P L A T E S**

- Udon pasta, cacio e pepe, onsen egg, applewood smoked bacon 32
- Udon pasta, tomato base, crispy chickpea, farm & garden herbs, smoked cheese sauce 28
- OFC classic burger, classic condiments, hot chilli jam 30
- Prawn roll, sriracha mayo, calamansi 28
- Pumpkin toast, hummus, candied pumpkin seed 28
- Fish & chips, beer battered, ambarella tartare 26
- Eggs benedict, smoked salmon, hollandaise espuma, capers noisette, local slaw 28
- Hanger steak & fries 150g, pure black angus, sunny side egg, balinese pepper jus, mexican tarragon mustard 42

**S I D E S**

- Fries 12
- Eggs any style 4
- Applewood smoked bacon, 100gm 12
- Smoked king salmon, 50gm 16
- Sister’s sourdough 7

**D E S S E R T S**

- Granola bowl, seasonal fruits, greek style yogurt 18
- Chocolate sake fondant, chocolate soil, white chrysanthemum gelato 18
- Coconut panna cotta, pineapple confiture, lychee pina colada granite 18
- Guava 3 way, macerated, espuma, black bean powder & yogurt 18

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