



# 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

## SMALL PLATES



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



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.

## LARGE PLATES



- Udon pasta, cacio e pepe, onsen egg, applewood smoked bacon 32
- VG 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



- V 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, sunnyside egg, balinese pepper jus, mexican tarragon mustard 42



## SIDES



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

## DESSERTS



- V 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
- GF Guava 3 way, granite, macerated, espuma black bean powder & yogurt 18