

Lunch Menu

Curly's

MARKET • DINING
COMMUNITY

Partners In Provenance

Curly's menu is crafted with a respect for regenerative farming and the highest-quality ingredients, delivering food that is both clean and thoughtfully prepared.

We use organic and natural produce wherever possible: no MSG, no preservatives, no additives, and we cook only with coconut oil and olive oil. Kindly let us know if you have any food allergies.



ORGANIC VEGETABLES

We source our fruits and vegetables from organic growers and our own herb garden, ensuring fresh and flavourful produce.



MEAT

Featuring grass-fed spring lamb from Hawke's Bay, New Zealand, and organic Wagyu beef from Kajiya Farm. Our breed-specific animals graze naturally, ensuring exceptional quality and flavour.



SEAFOOD

Our seafood is wild-caught and sustainably farmed, sourced from trusted fishing and farming communities in France and Australia.



DELI

Our deli meats are minimally processed and nitrate-free, and our cheeses are carefully crafted without preservatives.



EGGS

We proudly use free-range eggs, thoughtfully sourced from Ireland.

Lunch

12PM - 3.30PM

Appetisers

SOUP OF THE DAY	18
Served with sourdough toast	
PRAWN DUMPLINGS	22
Wild Australian prawns, pasture-raised pork, bamboo shoots, wood ear mushrooms, chicken bone broth	
MUSHROOM SAMOSAS 	20
Spiced mushroom medley, hand-folded pastry, with mint and mango chutneys	
CURLY'S SALAD 	28
Fennel, carrots, purple cabbage, romaine lettuce, cherry tomatoes, shimeji mushrooms, house dressing	
Add chicken thigh \$6	
Add grass-fed steak (100g) \$14	
SPICY THAI PRAWN SALAD	28
Wild Australian prawns, green mango, cherry tomatoes, lemongrass, orange, onions, red chillies, roasted peanuts	

Noodles & Pastas

CURRY CHICKEN NOODLES	28
French chicken, hard-boiled egg, bean sprouts, kalguksu noodles	
BEEF KWAY TEOW SOUP	30
Grass-fed beef, braised tendons, Chinese celery, lime, kway teow	
OXTAIL RAGÙ RIGATONI	36
Slow-cooked grass-fed oxtail, basil, fresh rigatoni	
WILD ROCKET PESTO ORECCHIETTE	30
Rocket pesto, cherry tomatoes, parmesan, fresh orecchiette	

Sides

TALLOW FRIES	12
Hand-cut fries, grass-fed beef tallow, with toum	
CLAM SOUP	16
Korean clams, dashi, garlic, scallions	
SAFFRON BASMATI RICE 	10
Saffron, star anise, cinnamon, basmati rice	

Mains

CURLY'S BURGER	33
Grass-fed beef, aged cheddar, caramelised onions, raw onion, cornichons, housemade brioche bun, with tallow fries	
GRILLED FISH SANDWICH	34
Australian rockling fish, fennel slaw, housemade brioche bun, with tallow fries	
QUARTER FRENCH CHICKEN	35
Grilled French chicken, market vegetables, seasonal salad, chicken jus	
ROCKLING FISH AND CHIPS	36
Battered Australian rockling fish, tallow fries, with tartar sauce	
OXTAIL BORSCHT	42
Grass-fed oxtail, braised tendons, beetroot, tomatoes, carrots, potatoes, with Taiwanese short-grain rice	
SNAPPER CURRY	42
Wild-caught Australian snapper, okra, mustard seed oil, with saffron basmati rice	
CAULIFLOWER RICE "NASI GORENG" 	28
Cauliflower rice, carrots, turmeric, shiitake, oyster mushrooms, kaffir lime leaves, with fried egg	

Warm Vegetables

PUMPKIN 	18
Roasted pumpkin, brown butter, sage, toasted hazelnuts	
LEEK 	18
Braised leeks, butter, white wine	
BEETROOT 	18
Baked beetroots, soy-orange glaze, crumbled feta	
CAULIFLOWER 	18
Tandoori cauliflower, cumin yoghurt, pomegranate, balsamic reduction, cayenne pepper	

Desserts

BASQUE CHEESECAKE 	14
French cream cheese, French cream	
LIME POUND CAKE WITH CHANTILLY CREAM 	9
French butter, lime, mascarpone chantilly	
APPLE PIE À LA MODE 	18
Granny Smiths, Envy apples, French butter, unbleached plain flour, served with vanilla ice cream	

