



banco

TUSCAN BREAD vegemite butter • 9

HOUSE HUMMUS hemp dukkah - tostadas • 14

HAM HOCK TERRINE apricot chutney - soft quail egg • 28

LAMB SHOULDER CROQUETTE peas - mint • 28

MISO GLAZED EGGPLANT labneh - sesame - greens • 26

BAKED MILAWA CAMEMBERT rosemary - local honey - fig • 32

SLOW COOKED PORK BELLY charred asparagus - house apple sauce • 44

ROASTED BUTTERNUT PUMPKIN sweet garlic - black quinoa - salted ricotta • 34

CONFIT DUCK + FOIE GRAS PIE cauliflower purée - celeriac remoulade • 38

HAND CUT POTATO CHIPS nomad seasoning - spiced mayo • 12

SPRING LEAVES shaved squash - agave dijon dressing • 12

ECUADOR 70% DARK CHOCOLATE MOUSSE blood orange • 14

KENSINGTON PRIDE MANGO whipped coconut • 14

AFTER DINNER TREATS

yuzu + almond meringue tart • 6

dark chocolate fudge • 6