

Leavenbank Olive & Rosemary Sour Dough
w Banc Dukkah & Penna Olive Oil 6.50

ENTREES

Spring Bay Scallops Flash Fried
In Wasabi Butter over Soba Noodles Pickled Ginger & Japanese Soy
17.00

Fresh Asparagus Salad
Poached Egg Goats Cheese & Balsamic Dressing **12.50**

Linguine Pasta
w East Coast Flathead Fillets Rock Lobster Cognac Sauce
Snipped Chives & Snow Peas **14.50**

Tasman Peninsula Quail
& Caramalised Balsamic Onion & Rosemary Jus Tart **14.50**

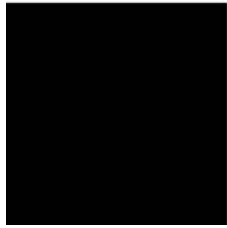
New Season Pink Eye Potatoes
w Melted Heidi Farm Raclette Shaved Serrano Ham Cornichons & Red
Onion Salsa **13.00**

Flash Fried Local Calamari
w Asian Salad & Thai Dressing **14.50**

The Banc Tasting Plate
Ask for our Daily Selection **19.00**

THE BANC SPECIALITIES
Freshly Split Oyster Bay Pacific Oysters
Natural **3.00 each**
Kilpatrick **3.50 each**

Local Farmed Baby Abalone Confit
w Fresh Lime, Mirin & Ginger Dressing **9.50ea**



PRINCIPAL DISHES

Aged Black Angus 400gm T Bone Steak 32.00

Or

Stockman's Wagyu Beef Porterhouse Steak 40.00

Grade 7-9

Char Grilled w the Banc House Salad,
Idaho Potato Chives & Light Sour Cream

Porcini Mushroom or Four Peppercorn Sauce

Fish of the Moment

Over Stir Wok Fried Vegetables & Oyster Sauce **29.00**

A Banc Treat

Roast Suckling Pig

Baked Vegetables, Quince & Apple,
Onion Seasoning & Pan Gravy **30.00**

Flinders Island Prime Lamb Rack

Crusted in Herb & Seeded Mustard, Roasted Pink
Glazed Carrots Green Beans & Potato **29.00**

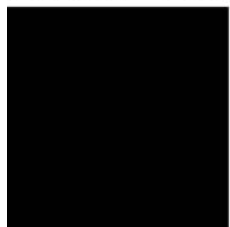
Nichols Range Reared Chicken

The Breast Filled w Spinach & Ricotta Cheese
Wrapped in Proscuitto over Italian Bean Ragout **28.00**

White Rock Veal Cutlet Char Grilled
w Huon Valley Mushrooms & Golden Shallot Medley **33.00**

East Coast Seafood Pot-Au-Feu

Spring Bay Mussels & Scallops, Local Fish & Black Tiger Prawns
In a Clear Fish Stock w Fennel Garlic & Chili,
Chunky Toast & Rouille **32.00**



DESSERTS

Lemongrass Panna-Cotta w Pink Grapefruit Salad **13.00**

A Classic Tart Tartin

Caramalised Apple & Quince w Crème Anglaise **13.50**

Rich Anvers Chocolate Date & Almond Torte

w Organic Ice Cream & Berry Coulis **14.50**

Flourless Orange & Cardamon Cake

w Citrus Sauce & Double Cream **14.00**

Myer Lemon Chiffon Pie

w Vanilla Bean Ice Cream & Citrus Sauce **13.00**

Strawberry & Bowen Mango

Over Crushed Meringue Strawberry Gelato w Macerated Strawberry Pieces
in a Syrup Liquor & Mango **14.50**

The Banc Assiette Plate of Desserts 18.00

The Banc Cheese Selection

Cheese 50gms serve cost \$7.50 each

Heidi Farm Tilsit (Tasmania)

Cloth Matured Ashgrove Cheddar (Tasmania)

Buche Affinois (France)

Blue Gorgonzola (Italy)

Thorpe Farm Goats Cheese (Tasmania)

Local Webster Walnuts

Sour Dough Bread & Crisp Wafers

Crivelli Coffee 3.50

Selection of Tea (w real tea leaves) 4.00

The Banc Signature Chocolates 2.50 ea

OPEN NIGHTLY FROM 6pm 'TIL LATE

(CLOSED TUESDAYS)

TO MAKE A BOOKING PLEASE TELEPHONE 6257 8896

7 Maria Street, Swansea