



**entrees**

homemade light rye bread w east coast olive oil & balsamic vinegar		<b>7.5</b>
white bait fritters w garlic chives, wasabi aioli & petite lemon salad (gf)		<b>14</b>
roasted root vegetable tart over roma tomato & basil sauce w green chilli oil (veg)		<b>13.5</b>
porcini & shitake mushroom risotto w pear jam & garlic mascarpone (veg/gf)		<b>14</b>

**oyster bay oysters, little swanport**

natural w lemon dressing (gf)	<b>each</b>	<b>3</b>
kilpatrick cooked w bacon & worstershire sauce	<b>each</b>	<b>3.5</b>
bloody mary granite (gf)	<b>each</b>	<b>3.5</b>
thai shooter (gf)	<b>each</b>	<b>3.5</b>

**banc specialties**

tasmanian abalone farmed baby black lip w fresh lime, mirin & ginger dressing (gf)	<b>each</b>	<b>9.5</b>
confit of duck over asian salad, bean sprouts, coriander, chilli & soy dressing		<b>15</b>
spring bay mussels just steamed in pernod & dill cream sauce w dunking bread (gf opt)		<b>15</b>
the banc tasting plate – ask Lee for our daily changing selection		<b>19</b>



## principal dishes

### from the grill

dry aged grass fed black angus beef - aged minimum 21 days –  
roasted pinkeye potatoes & banc salad w balsamic dressing  
- ask Lee for the cut of the moment (gf) **38**

prime aged eye fillet steak, roasted pinkeye potatoes,  
& banc house salad w balsamic dressing (gf) **34**

**banc sauces** – blue cheese mousse, portobello mushroom,  
four peppercorn

**mustards** - hot english & dijon mustard, horseradish or wasabi

“just hooked” daily changing scale fish, banc house salad  
& balsamic dressing, roasted pinkeye potatoes & lemon butter (gf) **32**

lamb tenderloin w pea & mint puree, potato rosti, ver juice & cherry  
tomato salsa (gf) **34**

### other main dishes

pork fillet wrapped in sage & parma ham on grilled polenta, green  
beans & wild rosella jus (gf) **32**

chicken crusted in Sichuan & citrus crust w rice, baby bok choy  
w a coconut & kaffir lime sauce **30**

homemade porcini mushroom ravioli w forest mushroom cream &  
banc house salad w shaved pecorino cheese (veg) **30**

east coast crays w new season pinkeye potatoes, banc house salad  
& homemade cocktail sauce **POA**

thai green beef curry w fried shallots, thai basil leaves & steamed  
basmati rice **30**



**desserts**

for the chocolate lover – chocolate cup filled w rich chocolate mousse & a chocolate sorbet (gf)	15
kaffir lime & coconut panna cotta w strawberry salad (gf)	15
mango & chilli cream brulee w berry sorbet (gf)	15
local walnut nougat semi freddo w fresh raspberries (gf)	15
choux buns filled w hazelnut cream patisserie & warm chocolate sauce	15
three things citrus – lemon gelato, lime curd pot & orange cake	18
the banc assiette plate of desserts	18

**the banc cheese selection**

heidi farm raclette (tasmania)  
tallegio washed rind (italy)  
shadows of blue (victoria)  
handmade denhay farm cheddar (devon, england)  
local webster walnuts, sour dough bread & crisp wafers

<b>plate for one</b>	<b>18</b>
<b>plate for two</b>	<b>30</b>
anvers walnut praline chocolates	3
crivelli coffee	4
selection of tea (w real tea leaves)	4.5

**open for dinner wednesday to monday  
(closed tuesdays)**

**open for lunch by arrangement**

**7 Maria Street, Swansea  
6257 8896**