

the Banc roasted cumin & sweet potato bread w Banc dukkah  
& Freycinet Gold olive oil 7.5

### Entrees

minestrone soup of yesterday because soup always tastes better the day after 11.5 *veg*

sautéed lambs' brains w baby capers, parsley & nut brown butter 14

BBQ Far North Queensland prawns, sweet chilli mayo & lime aioli 18 *gf*

Rannoch Farm quail coated in five spice & sezchuan pepper over egg noodles  
Chinese vegetables & char sui sauce 16

#### **Oyster Bay Oysters, Little Swanport**

natural	w lemon dressing	<b>each</b>	3	<i>gf</i>
kilpatrick	cooked w bacon & worstershire sauce	<b>each</b>	3.5	

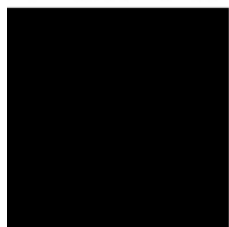
#### **Banc specialties'**

Spring Bay mussels in tomato, fennel & chilli broth w charred bread 15

home cured gravalax - Macquarie Harbour ocean trout w Japanese seaweed  
pickled ginger, sashimi soy & wasabi 15 *gf*

Tasmanian abalone farmed baby black lip w fresh lime,  
mirin & ginger dressing each 9.5 *gf*

the Banc tasting plate – ask Lee for our daily changing selection 19



## Principle Dishes

### from the grill

dry aged grass fed black angus beef - aged minimum 21 days –  
roasted chat potatoes, banc aioli & mixed salad & house  
dressing - ask Lee for the cut of the moment **36 gf**

prime aged eye fillet steak, roasted chat potatoes, mixed salad  
leaves & house dressing **34 gf**

**Banc sauces** – blue cheese mouse, Portobello mushroom, four peppercorn  
**mustards** - hot English & Dijon mustard, horseradish or wasabi

“just hooked” daily changing scale fish w green beans, steamed chat  
potatoes and wasabi & ginger burnt butter **32 gf**

seared fallow venison steak w sweet & sour red cabbage and  
baked parsnips & sweet potato **34 gf**

### other main dishes

east coast boullabaise – abalone, mussels, scale fish & scallops in a  
classical fennel & tomato broth **34 gf**

John’s own oxtail pie floater **28**

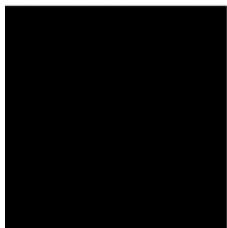
vegetable, chickpea & chili curry w spinach & warm flat bread & yoghurt **26 veg/gf**

Highthorpe Farm rabbit in tomato, Italian herbs & garlic sauce over  
potato mash & roasted brussels sprouts **30 gf**

BBQ thai chicken over chang mai noodle salad w lime pickle **28**

12 hour slow braised beef cheek over celeriac mash w a Milton jus **29**

**gf – gluten free**



## Desserts

John's Mum's aga baked creamed rice pudding & vanilla bean ice cream **14** *gf*

the best B&B in town – bread & butter pudding how it is supposed to be!!  
w vanilla bean ice cream **14**

cinnamon doughnuts w hot chocolate & leatherwood honey sauce &  
hazel nut ice cream **14**

Karen's chocolate & cinnamon cake w banana sauce **14**

Lime tart w toasted coconut & lemon sorbet **14**

the Banc assiette plate of desserts **18**

### **the Banc cheese selection**

Heidi Farm tilsit (Tasmania)

Millawa blue (Victoria)

Buche Affinois (France)

Calendar Spring 18 month cheddar (Victoria)

Local Webster Walnuts, Sour Dough Bread & Crisp Wafers

**Plate for One 18**

**Plate for Two 30**

Crivelli coffee **4**

selection of tea (w real tea leaves) **4.50**

Open for dinner from 5.30pm Wednesday to Sunday  
(closed Mondays & Tuesdays)  
Open for lunches & light snacks  
From 11am to 2.30pm Sundays