

BANC

BRASSERIE • WINE BAR

CANAPÉ

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Oyster 🌿	
<i>natural (each)</i>	4.0
<i>apple, jalapeno, yuzu (each)</i>	5.0
Gourgeres (4 pieces) 🌿	12.0
Baguette, <i>butter (per person)</i> *	4.0

ENTRÉE

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Beef Tartare 🌿	26.0
<i>macadamia, pomme gaufrette</i>	
Petit Tart 🌿	24.0
<i>heirloom vegetables, goat curd, sorrel</i>	
Duck *	24.0
<i>parfait, brioche, muscat</i>	
Bug	32.0
<i>tagliatelle, chilli, marjoram</i>	
Salmon 🌿	28.0
<i>cured & smoked, fingerlime, shiso</i>	
Pork Belly 🌿	32.0
<i>ginger caramel, scallop, pea, apple</i>	
Crab 🌿	32.0
<i>prawn, gazpacho, chive</i>	

MAIN

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Beef, <i>steak frites, béarnaise or pepper sauce</i> *	48.0
Duck, <i>Jerusalem artichoke, wild mushroom, blackberry</i> 🌿	38.0
Lamb Rack, <i>eggplant, onion, kombu, cavolo nero</i>	46.0
Coral Trout, <i>blood lime, fennel, kipfler</i> 🌿	42.0
Lobster, <i>native thyme, mafaldine, bisque</i>	P.O.A
Lion's mane mushroom, <i>artichoke, vegan jus</i> 🌿🌿	38.0

TO SHARE

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Whole Steamed & Fried Duck	95.0
Dry Aged Sirloin on the Bone (14.0 per 100g) *	P.O.A

SIDES

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Charcoal Baby Gem Lettuce, <i>white anchovy</i> 🌿🌿	12.0
Pumpkin, <i>chilli, coconut, lime</i> 🌿🌿	12.0
Hand cut fries, <i>saltbush vinegar flakes</i> 🌿🌿	12.0

DESSERT

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Buttermilk Panna Cotta, <i>lemon verbena, geraldton wax, white peach</i> 🌿	14.0
Crème Brulee 🌿	12.0
Cheese Selection, <i>fig & jam, toasted breads, candied walnuts</i> *	24.0



🌿 Vegan 🌿 Gluten free * Gluten free option

Please note: Most dietary intolerances can be catered for, please discuss requirements with your waiter.