

A LA CARTE MENU

TO SHARE

Forest Mushroom Bruschetta truffled sourdough, rocket, grana padano, crispy sage (gfo, veo)	18
Mezze Plate hummus, baba ganoush, falafels, pickled turnip, grilled rosemary & sea salt focaccia (gfo, v)	22
Fried Calamari Asian slaw, furikake, nam jim dressing, lime aioli (gf)	21 / 30
Croquettes (4) roasted cauliflower, smoked scamorza cheese, garlic & mustard mayo (v)	18
Parmesan Polenta chips garlic & mustard mayo, basil (gf, v)	15
Popcorn Chicken southern fried, chipotle mayo, lemon	17
BBQ Pork Ribs star anise & cider glaze, apple & celeriac remoulade (gf)	19
Antipasto San Daniele prosciutto, sopressa, calabrese, smoked ham, mortadella, house pickles, marinated olives, fior di latte, rosemary & sea salt focaccia (gfo)	34

MAINS

Seafood Linguine mussels, clams, tiger prawns, barramundi, garlic, baby tomatoes, zucchini ribbons, chilli	36
Humpty Doo Barramundi sautéed kipflers, baby spinach, cauliflower purée, pangrattato, caramelised lemon (gf)	38
Chicken Supreme creamy corn & saffron velouté, Queensland blue pumpkin, savoy cabbage, spicy chorizo (gf)	34
Braised Lamb Shank creamy mashed potato, buttery minted peas, red wine & tomato jus (gf)	30
Pork Schnitzel herb crumbed, Italian slaw, parmesan polenta chips, shiraz jus	29
Potato & Ricotta Gnocchi eggplant & mushroom ragu, herb oil, ricotta salata (gf, v)	28
Beetroot, Pumpkin & Quinoa Salad baby spinach, goats cheese, pepitas, sherry mustard vinaigrette (gf, v) + add chicken / 5 + add prawns / 8	22

SIDES

Steak Chips aioli, tomato sauce (gf)	12
Chopped House Salad seasonal leaves, baby tomatoes, cucumber, Spanish onion, olives, honey mustard dressing (gf, ve)	12
Crispy Broccolini sesame dressing, furikake seasoning (gfo, v, ve)	15
Sautéed Kipfler Potatoes baby spinach, garlic & herbs (gf, v, ve)	14
Creamy Mashed Potato (gf, v, ve)	12

THE GRILL

400g Rump Steak	40
300g Scotch Fillet	48
250g Eye Fillet	48

All steaks served with parmesan crusted potato pave or chips,
chargrilled broccolini & choice of sauce: shiraz jus, creamy
peppercorn, mushroom & truffle (gf)

*Steaks are grass fed on the southern ranges of
Gippsland & Western Victoria

BANK CLASSICS

Beef Burger premium beef pattie, Swiss cheese, lettuce, tomato, pickles, sweet mustard, milk bun, steak chips (gfo) + add bacon / 2 + add extra pattie / 4	25
Vegan Burger beyond beef pattie, vegan cheese, rocket, tomato, pickles, sweet mustard, burger bun, steak chips (gfo, ve)	26
The Bank Parma chicken schnitzel, Virginian ham, Napoli, mozzarella, house salad, steak chips (gfo)	28
Grilled Steak Sandwich rump steak, bacon, Swiss cheese, tomato, rocket, onion jam, sweet mustard, mayo, steak chips (gfo)	28
Fish & Chips pale ale battered barramundi, salt & vinegar seasoned, house salad, tartare, lemon (gfo)	27
Ranch Caesar cos lettuce, smokey bacon, garlic croutons, chopped egg, parmesan, white anchovies, ranch dressing (gfo) + add chicken / 5 + add prawns / 8	23

DESSERTS

Chocolate Brownie ferrero rocher ice cream	15
Sticky Date Pudding salted caramel sauce, rum & raisin ice cream	16
Affogato vanilla ice cream, Frangelico, espresso shot (gf)	17
Bombolone (5) Italian donuts, cinnamon sugar, citrus curd, hazelnut chocolate	15
Victorian Cheese Plate regional pick brie, blue & cheddar, quince paste, muscatels, truffle sourdough, lavosh (gfo)	24

Start planning the perfect wedding or event with us!

Contact our friendly functions coordinator, Sam.

bookings@thebankoncollins.com.au | 0477 477 472

(gf) gluten friendly

(ve) vegan

(v) vegetarian

(gfo) gluten friendly option

(veo) vegan option

(vo) vegetarian option

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability the decision to consume a meal is the responsibility of the diner.

All card transactions incur a 1.5% surcharge

In addition, on public holidays a 15% surcharge is applied to all food items.

\$28 EXPRESS LUNCH

MONDAY - FRIDAY
11:30AM - 2PM

CLASSIC BURGER

premium beef pattie, Swiss cheese, lettuce, tomato, pickles, sweet mustard, milk bun, steak chips (gfo)
+ add bacon / 2
+ add extra pattie / 4

200G PORTERHOUSE STEAK

house salad, steak chips, red wine jus (gf)

TRADITIONAL PARMA

chicken schnitzel, Virginian ham, Napoli, mozzarella, house salad, steak chips (gfo)

CHICKEN SCHNITZEL

crumbed chicken, house salad, steak chips, lemon

VEGAN BURGER

beyond beef pattie, vegan cheese, rocket, tomato, pickles, sweet mustard, burger bun, steak chips (gfo, ve)

FISH & CHIPS

pale ale battered barramundi, salt & vinegar seasoned, house salad, tartare, lemon (gfo)

BEETROOT, PUMPKIN & QUINOA SALAD

baby spinach, goats cheese, pepitas, sherry mustard vinaigrette (gf, v)
+ add chicken / 5
+ add prawns / 8

RANCH CAESAR

cos lettuce, smokey bacon, garlic croutons, chopped egg, white anchovies, ranch dressing (gfo)
+ add chicken / 5
+ add prawns / 8

Lunch includes a schooner of carlton draught or cider, glass of house white, red or sparkling or soft drink or juice.

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Please note no split bills over 10 people