

A LA CARTE MENU

TO SHARE

Garlic Tiger Prawns butter, white wine, lemon, parsley, grilled focaccia (gfo)	18
Mezze Plate hummus, baba ganoush, falafels, pickled turnip, grilled rosemary & sea salt focaccia (gfo, v)	22
Crispy Fried Calamari papaya slaw, toasted sesame dressing, nam jim, lime (gf)	22
Croquettes (4) forest mushrooms, smoked scamorza, truffle mayonnaise (v)	18
Chicken Momo (6) pan fried dumplings, spiced tomato chutney	15
Southern Fried Chicken Tenders buttermilk, creamy ranch, pickled chilli peppers (gf)	18
Glazed Pork Belly & Crackling star anise & orange reducton, radicchio, fennel, pear & pecans (gf)	18
Antipasto San Daniele prosciutto, sopressa, calabrese, mortadella, house pickles, marinated olives, fior di latte, rosemary & sea salt focaccia (gfo)	34

MAINS

Seafood Linguine mussels, clams, tiger prawns, barramundi, chilli, garlic, baby tomatoes, parsley	36
Humpty Doo Barramundi chargrilled mediterranean vegetables, celeriac purée, herb oil, caramelised lemon (gf, n)	38
Slow Cooked Beef Cheek parsnip, heirloom carrots, banana shallots, Pedro Ximenez jus (gf)	36
Braised Lamb Shank creamy mashed potato, buttery minted peas, red wine & tomato jus (gf)	32
Pork Cotoletta parmesan & herb crumbed cutlet, sweet potato fries, house slaw, cider & mustard jus	42
Butternut Pumpkin Risotto carnaroli rice, sage, goats cheese, grana padano (gf, dfo, veo) + add garlic prawns / 8	28
Tandoori Cauliflower & Raita Salad rocket, green lentil, mint, cucumber, pomegranate, orange, tomato & yoghurt sauce (gf, v) + add chicken / 6 + add prawns / 8	22

SIDES

Steak Chips aioli, tomato sauce (gf, v)	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
Creamy Mashed Potato (gf, v, ve)	12

THE GRILL

400g Rump Steak	42
300g Scotch Fillet	49
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 baby gem lettuce, tomato, pickles, garlic mayo, American cheddar, mustard relish, steak chips (gfo) + add bacon / 3 + add extra pattie / 5	26
Vegan Burger beyond meat pattie, vegan cheese, rocket, tomato, pickles, sweet mustard, burger bun, steak chips (gfo, ve)	27
The Bank Parma chicken schnitzel, Virginian ham, Napoli, mozzarella, house salad, steak chips (gfo)	29
Grilled Steak Sandwich chargrilled porterhouse, bacon, Swiss cheese, tomato, rocket, onion jam, sweet mustard, relish mayo, steak chips (gfo)	28
Fish & Chips pale ale battered barramundi, salt & vinegar seasoned, house salad, tartare, lemon (gfo)	28
Ranch Caesar cos lettuce, smokey bacon, garlic croutons, chopped egg, parmesan, white anchovies, ranch dressing (gfo) + add chicken / 6 + add prawns / 8	23

DESSERTS

Sticky Date Pudding salted caramel sauce, rum & raisin ice cream	16
Affogato vanilla ice cream, Frangelico, espresso shot (gf)	17
Semifreddo vanilla scented, spiced oranges, salted pistachios (gf, n)	15
Chocolate Fondant white chocolate crumbs, raspberry gelato	16

(gf) gluten friendly

(ve) vegan

(v) vegetarian

(gfo) gluten friendly option

(veo) vegan option

(vo) vegetarian option

(n) contains nuts

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. **Please note no split bills over 10 people.**

Start planning the perfect wedding or event with us!

Contact our friendly functions coordinator, Sami.
bookings@thebankoncollins.com.au | 0477 477 472

Please note: a 15% surcharge applies on public holidays.