

A LA CARTE MENU

TO SHARE

Garlic Tiger Prawns butter, white wine, lemon, chilli, parsley, stone baked garlic flatbread (gfo)	
Mezze Plate hummus, baba ganoush, falafels, pickles, grilled rosemary & sea salt focaccia (gfo, v)	
Crispy Fried Loligo Calamari papaya & cabbage slaw, chilli, lime & coriander dressing, black garlic aioli (gf, df, i)	
Arancini (4) mushroom, truffle, gruyere cheese, romesco (v, gf, n)	18
Southern Fried Chicken Tenders buttermilk, creamy ranch, pickled chilli peppers (gf)	18
Chicken Momo Dumplings (5) curried tomato chutney	16
Polenta Chips garlic mayo, grana padano (v)	16
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
Spring Creek Barramundi sweet potato mash, grilled asparagus, lemon butter, capers (gf, a)	38
Slow Cooked Beef Cheek creamy mashed potato, Tuscan cabbage, peas, Pedro Ximenez jus (gf)	36
Tandoori Chicken Skewers (2) tikka masala, raita salad, coconut rice (gf)	30
Pumpkin, Ricotta & Pecorino Tortellini creamed spinach, ricotta salata, pinenuts, basil (v, n)	32
Salt Baked Beetroot & Sweet Potato Salad rocket, falafel, goats cheese, pepitas, Spanish sherry vinegar & mustard dressing (gf, v, veo) + add chicken / 6 + add prawns / 8	24
Herb & Parmesan Crumbed Pork Schnitzel polenta chips, beetroot sauerkraut, jus	34

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)	12

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

THE GRILL

20	400g Rump Steak - Premium Grain Fed	42
	300g Scotch Fillet - Southern Ranges	49
24	250g Eye Fillet - Premium Grass Fed	48
22	All steaks served with parmesan crusted potato pave or chips, chargrilled broccolini & choice of sauce: shiraz jus, creamy peppercorn, mushroom & truffle (gf)	

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
	Love BUDS Burger beefless burger patty, plant-based 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, garlic mayo, steak chips (gfo)	28
	Fish & Chips pale ale battered barramundi, salt & vinegar seasoned, house salad, tartare, lemon (gfo, i)	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

	Chocolate Brownie chocolate soil, vanilla ice cream (v)	16
	Affogato vanilla ice cream, Frangelico, espresso shot (v, gf)	17
	Burnt Basque Cheesecake cinammon spiced orange (v)	16
	Pavlova passionfruit curd, blueberry, vanilla cream, pistachio praline (v, n)	16

(gf) gluten friendly	(df) dairy free	seafood
(gfo) gluten friendly option	(dfo) dairy free option	(a) australian
(v) vegetarian	(ve) vegan	(i) imported
(vo) vegetarian option	(veo) vegan option	(m) mixed origin
	(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