

THE **BANK**
BAR AND RESTAURANT



Located in the heart of the city The Bank on Collins is the perfect location for lunch, dinner or after work drinks. Appealing to the corporate community The Bank offers a modern Australian pub menu with an express lunch option for those on the go.

This iconic Melbourne building was built in 1876 from New Zealand Omaru stone with ornate metal balustrades. Originally home to The Bank of Australasia the site is now heritage listed with the Australian Heritage Commission and the National Trust of Australia.

It is one of the few surviving buildings that was not lost to the wrecker's ball during Collins Street's redevelopment during the 50's and up until 1974 it was a bank. Now, the upstairs of the building is home to the Treasury on Collins accommodation facilities.

The Bank on Collins is also suitable for corporate gatherings, celebrations and weddings. The floor plan is versatile to accommodate any style of event. Detailed features include a 17-meter brass bar top, 18 copper beer taps, 3 gold wine taps, 11Opax restaurant, and ornate detailing throughout.

To start planning or view the space contact our friendly

Functions Coordinator Lana.

E | bookings@thebankoncollins.com.au

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Please note the pricing and menus in this package are valid until March 2026

AREA BOOKINGS

We have a range of great spaces available for small or large groups, with sit down and cocktail options. Please note each space is part of the entire venue and not a private area.

Book an area for after work drinks,
birthday celebrations or team lunches.

The Vault | 50 guests cocktail

The Nickel Lounge | 20 guests seated, 25 guests cocktail

The Tellers | 36 guests seated, 70 guests cocktail

Minimum spend applies to all functions/events.





ENTIRE VENUE

Looking to elevate your event to new heights of luxury and exclusivity? Look no further than our breathtaking venue, where sophistication and style combine to create an unforgettable experience.

With the option to reserve the entire space for large-scale events, you can treat your guests to an atmosphere of unparalleled glamour and refinement. Featuring plush and luxurious couches, dazzling ornate chandeliers, and a candlelit ambiance that adds an extra touch of warmth and intimacy, our venue sets the perfect stage for your event.

Enjoy your event to it's fullest with the entire bar at your disposal where you can indulge your guests with the finest libations and refreshments.

Seated | 110
Standing | 300

CANAPES

6 items	\$24 per person	10 items	\$35 person
8 items	\$30 per person	12 Items	\$38 per person

Not available to groups less than 30 pax

COLD CANAPES

Bruschetta, salsa rossa, basil, fior di, latte, balsamico (v, veo, gfo)
Smoked Trout Crostini, horseradish crème fraîche, chives (gfo)
Ceviche, Humpty Doo barramundi, tequila, lime, avocado crème, chilli (gf)
Tuna/Vegetarian California Roll, ponzu gel, wakame, toasted sesame (veo, gf)
Peking Duck Pancake, hoisin sauce
Korean BBQ Beef, kimchi, coconut, crispy shallots (gfo)
Assorted Rice Paper Rolls, selection of meat & vegetarian,
mango chilli chutney, toasted sesame

HOT CANAPES

Chicken Momo Dumpling, pan-fried, spiced tomato chutney
Golden Tiger Prawns, panko & furikake crumb, nam jim
Arancini, mushroom, truffle, gruyere cheese, romesco (v, gf, n)
Pumpkin & Spinach Friattata, parmesan, basil crisps (v)
Slow Cooked Beef & Gravy Pies, tomato relish
Pork Belly Bites, sesame dressing, spring onion (gf)
Mac & cheese Croquettes, beetroot & jalapeño mayo (v)
Veggie Rolls, moroccan spiced vegetables, chickpea, feta, tomato & chilli relish (v)
Classic Sausage Rolls, tomato & chilli relish
Chicken Tikka Skewers, cucumber raita (gf)

SWEET CANAPES

Chocolate Brownie, white chocolate ganache, raspberry dust
Classic Pavlova, chantilly cream, seasonal berries, frangelico, praline (gf, n)
Italian Donuts, crème pâtissière, hazelnut chocolate (v)
Vanilla Panna Cotta, salted pistachio crumb (gf, n)
Balsamic Glazed Strawberries, vanilla cashew cream (ve, n)

SUBSTANTIAL CANAPES \$10ea (min 30 pieces)

Fish & Chips, pale ale battered barramundi, lemon, tartare
Lightly Fried Calamari, lemon pepper seasoning, black garlic mayo, lime (gf)
Tandoori Roast Cauliflower, raita salad, pomegranate, mint,
cucumber, yoghurt dressing (v, gf)
Mini Cheeseburger & Chips, lettuce, tomato, relish, pickles
Nasi Goreng, Indonesian fried rice, chicken, prawn, wombok, egg (vo, veo, gf)





**NOT SURE WHAT TO PICK? LEAVE THE DECISION-MAKING TO US!
SEE THE BANK'S SIGNATURE SELECTION**

A curated collection of our finest offerings

6 canapes & 2 substantials | \$44pp

Tuna & Vegetarian California Rolls
ponzu gel, wakame, toasted sesame (veo, gf)

Slow Cooked Beef & Gravy Pies
tomato relish

Croquette
mac & cheese, beetroot & jalapeño mayo (v)

Classic Sausage rolls
tomato & chilli relish

Arancini
Arancini, mushroom, truffle, gruyere cheese, romesco (v, gf, n)

Lightly Fried Calamari
lemon pepper seasoning, black garlic mayo, lime (gf)

Mini Cheeseburger & Chips
lettuce, tomato, relish, pickles

Bombolone
Italian donuts, custard, hazelnut chocolate, cinnamon sugar

PLATTERS TO GET YOU STARTED

Victorian Cheese \$180

regional pick, cheddar, brie & blue, chutney, grapes quince paste, lavosh, grilled sourdough



Mezze \$100

3 middle eastern dips, olives, warm Turkish bread, crackers, falafels & pickles



Antipasto \$150

San Danielle Prosciutto, calabrese & sopressa salami, mortadella, grilled vegetables, marinated olives, fior di latte, grissini & focaccia



Fruit platter \$90

cantaloupe, watermelon, kiwi, pineapple, strawberries, grapes



Pacific Oysters \$60 dozen

tobiko, ponzu, wakame, lime



Artisan Pizza platters (\$10 per person, min. 30 pax)

Unlimited selection of hand stretched pizzas served for 1 hour during your event.

Choose from margherita, salami & fungi pizza.

(Smaller groups can order pizzas for \$20 per pizza)





SEATED MENU OPTIONS

2 courses **\$53pp**

3 courses **\$63pp**

TO START

Baked bread roll with butter

ENTREES

Crispy Fried Loligo Calamari, papaya & cabbage slaw, chilli, lime & coriander dressing, black garlic aioli (gf, df, i)

Crispy Pork Belly, apple, celeriac, fennel, cider jus (gf, df)

Arancini, mushroom, truffle, gruyere cheese, romesco (v, gf, n)

MAINS

200g Porterhouse (medium-rare), potato pave, crispy broccolini, red wine jus (gf)

Spring Creek Barramundi, sweet potato mash, grilled asparagus, lemon butter, capers (gf, a)

Pan Seared Chicken Supreme, corn velouté, creamy mash potato, wilted cabbage, chorizo (gf)

Pumpkin, Ricotta & Pecorino Tortellini, creamed spinach, ricotta salata, pinenuts, basil (v, n)

DESSERTS

Chocolate Brownie, chocolate soil, vanilla ice cream (v)

Burnt Basque Cheesecake, cinammon spiced orange (v)

Pavlova, passionfruit curd, blueberry, vanilla cream, pistachio praline (v, n)

OPTIONAL EXTRAS

Chopped House Salad, honey mustard dressing (gf, v, ve) / 12

Sautéed Chat Potatoes, baby spinach, garlic & seasalt (gf, v, ve) / 12

Crispy Broccolini, sesame dressing, furikake seasoning (gf, v, ve) / 15

Chips, aioli, tomato sauce (gf, v) / 12

Creamy Mashed Potato (gf, v, ve) / 12

Seated menu available for groups of over 10 people.

Groups over 20 require alternate drop.

(menu choices must be pre organised through our functions coordinator Lana).

DRINKS PACKAGES

Standard

3 hours \$54 per person

4 hours \$64 per person

5 hours \$74 per person

Premium

3 hours \$64 per person

4 hours \$74 per person

5 hours \$84 per person

Not available to groups less than 30 pax

Wine

House Sparkling

House White Wine

House Red Wine

Ask our bookings team for our current premium wine list for premium packages

Beer and Cider

Carlton Draught

Pale Ale

Cascade Light

Apple Cider

Ask our bookings team for our current beer and cider list for premium packages

Non Alcoholic

Soft Drink

Fruit Juices

Extras

Cocktail on arrival (price available on request)

Add Basics to any package \$17pp

Bar Tab options available



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