

A LA CARTE MENU

TO SHARE

Tiger Prawns & Chorizo butter, white wine, lemon, chilli, garlic, parsley, stone baked flatbread (LGO, I)	22
Mezze Plate hummus, baba ganoush, falafels, pickles, grilled rosemary & stone baked flatbread (LGO, V)	25
Crispy Fried Loligo Calamari papaya, cabbage & sesame slaw, nam jim dressing, gochujang mayo (LG, LD, I)	22
Arancini (4) mushroom, truffle, asiago cheese, romesco (V, LG, N)	18
Southern Fried Chicken Tenders buttermilk, creamy ranch, hot honey chilli pepper (LG)	18
Sweet & Sour Crispy Pork Belly shaved apple, fennel & petite herbs (LG, LD)	22
Polenta Chips garlic mayo, grana padano (V)	16
Antipasto San Daniele prosciutto, sopressa, calabrese, mortadella, house pickles, marinated olives, fior di latte, stone baked flatbread (LGO)	35

MAINS

Seafood Linguine mussels, clams, tiger prawns, barramundi, chilli, garlic, baby tomatoes, parsley (M)	38
Spring Creek Barramundi sweet potato mash, grilled broccolini, lemon & caper butter sauce (LG, LDO, A)	38
Slow Cooked Beef Cheek creamy mashed potato, Tuscan cabbage, peas, Pedro Ximénez jus (LG)	36
Pan Seared Chicken Supreme creamed corn, chorizo, polenta chips, chimichurri (LG)	38
Pumpkin, Ricotta & Pecorino Ravioli creamed spinach, basil, pine nuts, ricotta salata (V, N)	32
Curried Lamb Shank saffron rice pilaf, mint yoghurt, spiced onion fritters (LG, N)	38
Salt Baked Beetroot & Sweet Potato Salad rocket, falafel, goats cheese, pepitas, Spanish sherry vinegar & mustard dressing (LG, V, VEO) + add chicken / 6 + add prawns / 8	24

SIDES

Steak Chips aioli, tomato sauce (LG, V)	12
Chopped House Salad seasonal leaves, baby tomatoes, cucumber, Spanish onion, olives, honey mustard dressing (LG, VE)	12
Crispy Broccolini sesame dressing, furikake seasoning (LGO, VE)	15
Creamy Mashed Potato (LG, V)	12

Please note no split bills over 10 people
Please note: a 15% surcharge applies on public holidays.

THE GRILL

400g Rump Steak - Premium Grain Fed	42
300g Porterhouse - Premium Grass Fed	44
300g Scotch Fillet - Premium Grass Fed	49

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

BANK CLASSICS

Beef Burger baby gem lettuce, tomato, pickles, garlic mayo, American cheddar, mustard relish, steak chips (LGO) + 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 (LGO, VE)	27
The Bank Parma chicken schnitzel, Virginian ham, Napoli, mozzarella, house salad, steak chips (LGO)	29
Grilled Steak Sandwich chargrilled porterhouse, bacon, Swiss cheese, tomato, rocket, onion jam, sweet mustard relish, garlic mayo, steak chips (LGO)	28
Fish & Chips pale ale battered barramundi, salt & vinegar seasoned, house salad, tartare, lemon (LGO, I)	28
Ranch Caesar cos lettuce, smoky bacon, garlic croutons, chopped egg, parmesan, white anchovies, ranch dressing (LGO) + add chicken / 6 + add prawns / 8	23

DESSERTS

Chocolate Fondant raspberry gelato, white chocolate soil (V)	17
Affogato vanilla ice cream, Frangelico, espresso shot (V, LG)	18
Burnt Basque Cheesecake balsamic glazed strawberries (V, LG)	17
Sticky Date Pudding butterscotch sauce, vanilla ice cream (V)	17

DIETARY KEY

(LG) low gluten	(LD) low dairy	Seafood
(LGO) low gluten option	(LDO) low dairy option	(A) australian
(V) vegetarian	(VE) vegan	(I) imported
(VO) vegetarian option	(VEO) vegan option	(M) mixed
	(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.