



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 Oamaru 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 1950's and up until 1974 it was a bank. The upper level 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-metre brass bar top, 18 copper beer taps, 3 gold wine taps, 110 pax restaurant, and ornate detailing throughout.

To start planning or view the space contact our friendly

Functions Coordinator Lana.

E | bookings@thebankoncollins.com.au

P | 0477 477 472

Please note the pricing and menus in this package are valid until September 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 | 26 guests seated, 70 guests cocktail

Minimum spend applies to all functions and 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 its fullest with the entire bar at your disposal where you can indulge your guests with the finest libations and refreshments.

Seated | 134

Standing | 380



THE TELLERS



THE NICKEL LOUNGE

CANAPES

| | | | |
|------------------|-----------------|-------------------|-----------------|
| 6 canapés | \$30 per person | 10 canapés | \$45 per person |
| 8 canapés | \$38 per person | 12 canapés | \$52 per person |

Not available to groups less than 30 pax

COLD

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

HOT

Chicken Momo Dumpling, pan-fried, spiced tomato chutney
Golden Tiger Prawns, panko & furikake crumb, nam jim
Arancini, mushroom, truffle, gruyere cheese, romesco (v, lg, n)
Pumpkin & Spinach Frittata, parmesan, basil crisps (v)
Slow Cooked Beef & Gravy Pies, tomato relish
Pork Belly Bites, sesame dressing, spring onion (lg)
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

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

SUBSTANTIAL \$10ea (min 30 pieces)

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



PLATTERS TO GET YOUR 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.





SEATED MENU OPTIONS

2 courses **\$6Opp**

3 courses **\$7Opp**

TO START

Baked bread roll with butter

ENTREES

Crispy Fried Loligo Calamari, papaya, cabbage & sesame slaw, nam jim dressing, gochujang mayo (lg, ld, i)

Sweet & Sour Crispy Pork Belly, shaved apple, fennel & petite herbs (lg, ld)

Arancini, mushroom, truffle, asiago cheese, romesco (v, lg, n)

MAINS

300g Porterhouse (medium-rare), potato pave, crispy broccolini, red wine jus (lg)

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

Spring Creek Barramundi, sweet potato mash, grilled broccolini, lemon & caper butter sauce (lg, ldo, a)

Pumpkin, Ricotta & Pecorino Ravioli, creamed spinach, basil, pine nuts, ricotta salata (v, n)

DESSERTS

Chocolate Fondant, raspberry gelato, white chocolate soil (v)

Burnt Basque Cheesecake, balsamic glazed strawberries (v, lg)

Sticky Date Pudding, butterscotch sauce, vanilla ice cream (v)

OPTIONAL EXTRAS

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

Sautéed Chat Potatoes, baby spinach, garlic & sea salt (lg, v, veo) / 12

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

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

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

Seated menu available for groups of over 10 people.

Groups of more than 20 require an alternate drop.

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

Gluten free, vegetarian and vegan options available on request.

DRINK 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 Drinks

Fruit Juices

Extras

Cocktail on arrival (price available upon request)

Add basics to any package – \$17pp

Bar Tab options available





(03) 9070 3980

www.thebankoncollins.com.au

394 Collins Street, Melbourne VIC 3000

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Book your event

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