

Menu



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SMALL PLATES

Chips (GF/CO) (V) <i>tomato sauce, aioli, chipotle, available on request</i>	12.00
Potato cakes, beer batter, paprika salt (V)	9.00
Fish taco (1), pineapple salsa, mint, jalapeño, chipotle (GF/CO)	8.00
Arancini (3) sun-dried tomato and basil with herb aioli (VG) (GF/CO) <i>add arancini - \$4.5</i>	14.00
Turmeric and maple cauliflower florets, hummus and crispy kale (V) (GF)	13.00
Salt and pepper calamari with cumin yoghurt (GF/CO)	17.00
Buffalo chicken ribs with blue cheese sauce (GF)	17.00

Purchase 2 small
and 1 medium
sharing plate for \$50

MEDIUM PLATES

Pan-fried saganaki, pickled grapes, thyme, rocket (VG) (GF/CO)	24.00
Homemade ricotta gnocchi, pan fried with pumpkin, broccoli, peas, whipped feta, candied walnuts (VG)	26.00
Sri Lankan chicken curry, fragrant basmati rice, pappadam (GF)	28.00
Beer battered fish and chips, mushy peas, tartare sauce	26.00

LARGE PLATES

*** Steaks ***

200g eye fillet grass-fed
Gippsland Black Angus (GF/CO)
\$45

250g porterhouse grass-fed
Gippsland Black Angus (GF/CO)
\$40

*Served with chips, garden salad, choice of sauce:
Creamy mushroom, peppercorn gravy, red wine gravy, Dijon mustard, horseradish (all sauces GF)*

Fried chicken burger, mixed leaves, pickles, tasty cheese, tomato, chipotle mayo, chips	27.00
Plant-based burger, mixed leaves, pickles, tasty cheese, tomato, chipotle mayo, chips (VO)	27.00
Chargrilled brisket burger, bourbon and cola infused brisket, coleslaw, jalapeño onion jam, chips	27.00
Chicken parmigiana, garden salad, chips	30.00
Mexican eggplant parmigiana, Jalapeño, garden salad and chips (VG) (GF) (VO)	28.00
Grazing board, locally sourced cured meats, spiced nuts, olives, cheese, dip, fresh fruit (VGO) (GFO)	40.00

DESSERT

Chocolate brownie,
salted caramel sauce,
vanilla bean ice-cream
\$15

Semifreddo Tiramisu
\$15

(V) Vegan (VO) Vegan Option (VG) Vegetarian (VGO) Vegetarian Option (GF) Gluten Free (GF/CO) Gluten Free/Celiac Option

10% Surcharge on Public Holidays.
Please notify staff when ordering of any dietary requirements, especially Celiac.

Wine

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SPARKLING	Glass/Bottle
NV Prosecco – Redbank – Victoria (V)	12/55
NV Prosecco – BABO – Italy (V)	14/65
NV Premium Cuvee – Jansz – Tasmania (V)	14/65
ROSE	
2023 Rosé – Rogers & Rufus Grenache Rosé – Barossa Valley	12/55
2021 Rosé – Rosato – BABO – Italy	14/65
WHITE	
2023 Sauvignon Blanc – Hesketh – Adelaide Hills	12/55
2023 Sauvignon Blanc – Twin Islands – Marlborough	14/65
House Pinot Grigio	11/45
2023 Pinot Grigio – Cloud St – Victoria	13/60
2023 Riesling – The Atherley – Jim Barry – Clare Valley	14/65
2023 Chardonnay – Cloudline – Heggies Vineyard – Eden Valley (V)	13/60
2022 Chardonnay – Morrison’s Gift – Hayshed Hill – Margaret River	15/70
2022 Chablis – Domaine William Fevre – France	--/100
RED	
2023 Pinot Noir – The Y Series – Yalumba – South Australia (V)	12/55
2023 Pinot Noir – Regional Selections – Hesketh – Adelaide Hills	15/70
2022 Pinot Noir – Nanny Goat – New Zealand	--/100
2022 Tempranillo – Tar and Roses – Heathcote	14/65
2022 Sangiovese – The Other Wine Company – Mount Lofty	17/80
House Shiraz	11/45
2023 Shiraz – Cravens Place - Heathcote	13/60
2021 Shiraz – Upper Tintara – Ox Hardy – McLaren Vale	15/70
2021 Cabernet Sauvignon – Cover Drive – Jim Barry – South Australia	14/65

The Bank is now doing takeaway!

To order food and drink for pickup, simply scan the QR code and start ordering.

