

The Bank Dinner Menu

Available from 5pm - late

V vegetarian
GF gluten free
DF dairy free
VE vegan
O on request

starters

CHEESY GARLIC BREAD VE O	14
<i>chunky slices of toasted ciabatta spread with garlic butter, and topped with melted cheese</i>	
SALT AND PEPPER CALAMARI GF O	15
<i>fried calamari rings served with wasabi mayo, kelp furikaki, and lime</i>	
PORK BELLY BAOS	17
<i>two bao buns with crispy pork belly, ginger pickles, sriracha mayo, peanuts, and coriander</i>	
THREE CHEESE ARANCINI V	16
<i>risotto balls, lightly fried in golden crumb, stuffed with mozzarella, brie and parmesan, served with garlic aioli</i>	
SOUTHERN FRIED CHICKEN	18
<i>crispy fried chicken strips, seasoned with The Bank's secret recipe, served with chipotle mayo</i>	
PORK AND PRAWN DUMPLINGS	16
<i>pan fried dumplings with homemade medium spiced Szechuan chili oil and soy sauce</i>	
CHEESE AND BACON WEDGES	18
<i>crisp golden wedges, covered with bacon and cheese, topped with sweet chilli, and sour cream</i>	
SEAFOOD CHOWDER	18
<i>rich and creamy chowder made with a selection of the sea's finest catch, served with toasted ciabatta</i>	

premium mains

MOROCCAN LAMB SALAD	33
<i>Moroccan spiced lamb served on a salad of couscous, kumara, cucumber, tomato, feta and mesclun leaves, finished with a tahini and lemon yoghurt dressing</i>	
TENDER BRAISED LAMB SHANK GF	37
<i>New Zealand lamb shank slowly braised in a rich red wine and rosemary stock, served on potato mash with roasted root vegetables, steamed seasonal greens, and finished with jus</i>	
OVEN ROASTED CHICKEN BREAST GF	32
<i>stuffed with mozzarella and smokey bacon, served with crispy potato, steamed seasonal greens, and capsicum mayo</i>	
CHARGRILLED SIRLOIN GF DF O	36
Add mushroom sauce \$2 <i>250gm prime New Zealand beef sirloin seared on the chargrill to your liking and served with a fried egg, golden fries, fresh coleslaw, and garlic butter</i>	
SLOW COOKED SCOTCH GF	46
<i>250gm New Zealand prime scotch fillet slow cooked for 12 hours to medium and served with creamy potato mash, steamed seasonal greens, and mushroom sauce</i>	

\$20 mains

CHICKEN SATAY	20
<i>marinated chicken breast cooked in a rich peanut satay sauce, with onion and capsicum, served with paratha roti, and basmati rice</i>	
CHICKEN QUESADILLA	20
Additional quesadilla \$12 <i>grilled tortillas encasing spicy chicken strips, with cheese, sweet corn and fresh herbs, finished with sour cream, salsa, and jalapeños, served with golden fries</i>	
POTATO GNOCCHI V	20
<i>served in a creamy mushroom sauce with wilted spinach and shaved parmesan</i>	
THE BANK'S SIGNATURE NACHOS VE O REGULAR 20 / LARGE 35	
<i>pulled beef brisket or vegan jackfruit, with refried beans on crispy corn chips, served with cheese sauce, sour cream, guacamole, and tomato salsa</i>	
TWICE COOKED RIBS GF DF HALF KILO 20 / KILO 40	
Add fries \$6.90 <i>sticky pork ribs blanched in honey and spices, oven roasted and served with a hoisin, orange and sesame seed sauce</i>	
BUTTER CHICKEN	20
Add paratha roti \$3 <i>boneless chicken breast cooked in The Bank's own house-made butter chicken sauce, served with basmati rice</i>	
CRISPY PORK SCHNITZEL	20
<i>two slow cooked pork scotch fillets, crumbed and fried until golden, served with potato mash, pepper caramel, a fresh cos salad, and jus</i>	
CLASSIC FISH AND CHIPS DF	20
Additional fillet \$12 <i>New Zealand gurnard fillet in a crispy Monteith's golden beer batter with golden fries, tomato sauce, tartare, lemon, and a fresh cos salad</i>	
CHICKEN CARBONARA	20
<i>chicken, mushroom, bacon, and parmesan cheese, served with classic fettuccine, in a creamy garlic and white wine sauce</i>	
LAMB RUMP GF	20
<i>slow cooked lamb rump, with creamy potato mash, minted peas, and jus</i>	
SPICED CHICKEN SALAD GF DF	20
<i>mild Ras El Hanout spiced chicken, sundried tomato slaw, sunflower seeds, hummus, and a date syrup dressing</i>	
CLASSIC CHEESEBURGER	20
<i>1/3 pounder patty with two slices of cheese, tomato sauce, mustard, pickles, and onion, served with golden fries</i>	
BBQ TEXAN CHICKEN BURGER	20
<i>southern-fried chicken breast with streaky bacon, melted cheese, smoky BBQ sauce, battered onion rings, and mayo, served with golden fries</i>	

burgers

THE VEGAN BURGER VE DF	22
<i>lime and adobo pulled jackfruit, avocado, pickled red onion rings, cos lettuce, served with golden fries</i>	
THE BANK BURGER	26
<i>1/3 pounder patty with melted cheese, smoky BBQ sauce, beetroot, crispy bacon, a fried egg, cos lettuce, and red onion, served with golden fries</i>	
CHICKEN TOWER BURGER	29
<i>two southern-fried chicken breasts, a hash brown, streaky bacon, tangy BBQ sauce, served with golden fries</i>	

\$6.90 sides

STEAMED SEASONAL GREENS GF VE O	
TEMPURA ONION RINGS	
CREAMY SEASONED POTATO MASH GF	
CRISP GARDEN SALAD GF DF VE	
ROASTED ROOT VEGETABLES GF DF VE O	
COLESLAW VE O	
CURLY FRIES VE O	
SMALL \$6.90 LARGE \$11.50	
GOLDEN FRIES WITH AIOLI GF	
SMALL \$6.90 LARGE \$11.50	

platters

**Enhance your dining experience with our curated platters.
Designed for sharing and perfect for enjoying as a group.**

BANK PLATTER	69
<i>three cheese arancini, salt and pepper calamari, southern fried chicken, pork and prawn dumplings, and cheesy garlic bread</i>	
ANTIPASTO PLATTER	69
<i>selection of charcuterie including prosciutto, chorizo, and fresh shaved ham, pear and fig chutney, creamy baby camembert, gherkin, stuffed olives, spiced pumpkin hummus, warmed ciabatta bread and crackers</i>	

