

A LA CARTE

SAMPLER PLATTER.....\$39

3 x Pork Belly | 3 x Natural Oysters
3 x Buffalo Wings | 3 x Mozzarella Arancini Balls
1/2 Camembert with Bread

STARTERS

BARILLA BAY TASMANIAN OYSTERS

Natural (G) (D)\$3 EA
Kilpatrick\$4 EA

POPCORN CHICKEN\$9

BUFFALO CHICKEN WINGS SERVED WITH BLUE CHEESE SAUCE (G) (D+).....\$8

6 PCE\$8
12 PCE.....\$15

GIANT FIELD MUSHROOM, STUFFED WITH MACADAMIA NUTS AND GOATS CHEESE (G) (V) (V+) (N) (D+)\$12

AUSTRALIAN PORK BELLY WITH PEAR & APPLE COMPOTE 3PCE (G) (D)\$13

SOFT SHELL CRAB WITH CHIPOTLE MAYO (G) (D+) \$14

WHOLE CRUMBED TASMANIAN CAMEMBERT WITH BEETROOT CHUTNEY & CRUSTY BREAD (V).....\$14

CHICKEN POUTINE\$16

Our secret herbs and spiced fries topped with spicy shredded chicken, gravy, crumbed cheese curds and spring onions.

SALADS

CHICKEN CAESAR SALAD (G+) (D+).....\$19

Cos lettuce tossed with gluten free bacon, chicken breast, crains, croutons and our special cranberry Caesar dressing topped with a soft poached egg and shaved parmesan.
*Can be made gluten free without croutons.

QUINOA, HALLOUMI, BLACK RICE & ROASTED VEGETABLE SALAD (G) (V) (V+) (D+).....\$20

Grilled halloumi, char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, crains and marinated goats cheese tossed with quinoa grains, black rice and fresh basil with hummus dressing.

PORK BELLY SALAD (G) (D+).....\$19

Slow roasted pork belly pieces with crispy crackling tossed through wild roquette, fresh apple, grilled pineapple pieces with our green apple and honey cider dressing.

SIDES

FRIES WITH OUR SPECIAL SEASONING (V) (V+).....\$6

LOADED CHEESE POTATO GEMS (V).....\$7

PARMESAN TRUFFLE FRIES (V) (G).....\$8

SEASONAL ROASTED VEGETABLES (V) (G) (D).....\$8

ONION RINGS (V) (G).....\$6

ROQUETTE, PARMESAN & PEAR SALAD (V) (G).....\$8

TRUFFLE MASH (V) (G).....\$8

MEAT

MEXICAN TACOS (5).....\$26

Pulled Pork served in soft shell tacos with salsa, guacamole and sour cream and a side of corn chips.

CRUMBED LAMB CUTLETS (G) (N) (D+)\$27

Three juicy Australian raised and grass-fed lamb cutlets with a pistachio and cashew nut crust. Served with roquette, parmesan and pear salad.

GRASS-FED BEEF MEAT PIE\$20

Tender slow cooked grass-fed beef in our house made Australian bush pepper, Cabernet Merlot and onion gravy. Served with fries and salad.

SURF 'N' TURF (N) (G) (D+).....\$32

Australian grass-fed MSA certified eye fillet prime beef pan seared and roasted, cooked medium-rare, topped with prawns and chorizo. Served with sautéed green beans with almonds and topped with a bernaise sauce.

250G EYE FILLET (G)\$34

Australian grass-fed MSA certified prime beef cooked medium-rare, pan seared and roasted. Served with truffled mash.

300G AGED BLACK ANGUS RUMP STEAK (G).....\$28

Australian grass-fed MSA certified Angus rump steak, cooked medium-rare and served with fries and mixed leaf salad.

CONDIMENTS (ALL GLUTEN FREE)

Peppercorn \$2 | Bernaise \$2 | Horseradish Relish \$2
Red Wine Jus \$2 | Aioli \$2 | Hot English Mustard
Mushroom | Seeded Mustard | Dijon Mustard

SIGNATURE ARANCINI

ARANCINI BALLS STUFFED WITH NAPOLI & MOZZARELLA (3 PCE) (V)\$8

Served with mayo.....\$8

ARANCINI BALLS STUFFED WITH MUSHROOMS, TRUFFLE OIL & MOZZARELLA (3 PCE) (V)\$9

Served with truffle aioli.....\$9

ARANCINI BALLS STUFFED WITH ROASTED PUMPKIN & MOZZARELLA (3 PCE) (V)\$9

Served with garlic aioli.....\$9

ARANCINI BALLS STUFFED WITH A BEEF AND PORK MEATBALL & MOZZARELLA (3 PCE)\$10

Served with fry sauce.....\$10

SEAFOOD

BARRAMUNDI FILLET (G) (D+)\$27

Australian Barramundi fillet with salsa verde, vine ripe tomatoes and roasted vegetables.

PAN SEARED SALMON (N) (G) (D+).....\$28

Pan seared and roasted Australian salmon topped with citrus crème fraîche and laid on a bed of pistachio, craisin and cherry tomato quinoa salad.

FISH 'N' CHIPS (G) (D+)\$24

New Zealand Blue Whiting coated in a rosemary and ginger beer batter. Served with a side of fries, salad and tartare sauce.

NEW SIGNATURE PARMAS

All our parmas feature a free range, hormone free chicken breast fillet, breaded with corn flakes and topped with one of our delicious toppings.
All served with fries.

NAKED SCHNITZ (G)

REG \$15 | JUMBO \$25

Served with gravy.

CLASSIC PARMA (G)

REG \$18 | JUMBO \$28

Topped with a house made Napoli sauce and mozzarella.

VEGGIES WITH THAT PARMA (G)

REG \$20 | JUMBO \$30

Topped with a mozzarella, roasted vegetables and hummus dressing.

BURGER & FRIES

All served with a side of fries with our secret seasoning.
Gluten Free and vegan friendly burger buns are available for an additional \$2 or have your burger wrapped in iceberg lettuce at no extra cost.

KIMCHI BURGER (D+) (G+).....\$18

MSA graded Black Angus beef patty layered with shredded pulled pork topped with butter lettuce, kimchi and cheese.

AMERICAN CHEESEBURGER (G+).....\$15

MSA certified Black Angus beef patty, topped with lettuce, tomato, cheese, pickles & special sauce.

DOUBLE AMERICAN CHEESEBURGER (G+).....\$18

Double Black Angus beef patties, topped with lettuce, tomato, double cheese, pickles & special sauce.

FRIED BURRITO\$18

Spicy fried chicken layered with our refried beans, red capsicum, coriander, shredded cheese and rice. Wrapped in a flour tortilla and deep fried. Served with salsa and sour cream.

DOUBLE FRIED CHICKEN BURGER (G+).....\$17

Two crispy buttermilk battered chicken thighs with jalapeño pepper coleslaw and dijonaise.

ZUCCHINI AND MACADAMIA BURGER

(V) (V+) (N) (G+) (D+)\$17

A hand made zucchini and macadamia nut patty served with oozing melted Brie cheese, tomato, cos lettuce and house made beetroot chutney.

* Can be made vegan by replacing bun and removing cheese.

BEEF, APPLE AND BEETROOT BURGER (G+).....\$18

Grass-fed Australian MSA certified Black Angus beef, layered with house made beetroot chutney, apple, fennel and rosemary patty, oozing with Victorian Brie, topped with wild roquette and an apple cider dressing.

(V) Vegetarian

(V+) Can Be Made Vegan

(G) Gluten Free

(G+) Can Be Made Gluten Free

(S) Contains Soy

(N) Contains Nuts

(D) Dairy Free

(D+) Can Be Made Dairy Free

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen. So cross contamination can occur. All our dishes may contain traces of soy, gluten and nuts.

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DESSERTS

SILKY MILK CHOCOLATE GANACHE (V) (G).....\$8

A silky milk chocolate and crème fraîche ganache, topped with a freshly made Cointreau Chantilly cream.

ETON MESS (V) (G).....\$8

Meringue, fresh berries, raspberry sorbet, topped with honeycomb.

SALTED CARAMEL & POPCORN

PANNA COTTA (V) (G).....\$8

Our classic popcorn infused panna cotta is topped with fresh light popcorn, sticky salted caramel and chunks of home made honeycomb. The perfect salty-sweet balance.

HOME MADE ICE CREAM & SORBET (V) (G)\$6

Two scoops of our home made ice cream. Choose from vanilla ice cream, raspberry sorbet, or coconut sorbet



FEEL LIKE A THREE COURSE MEAL WITH TWO DRINKS?

TRY OUR \$69 SET MENU

PER PERSON FOR GROUPS OF 4+