



THE **BANK**
BAR AND RESTAURANT



THE BANK ON COLLINS FUNCTIONS

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 50's and up until 1974 it was a bank. Now, the upstairs 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-meter brass bar top, 18 copper beer taps, 3 gold wine taps, 12 Opax restaurant, and ornate detailing throughout.



The Bond Bar is located at the front of the venue, right beside the main bar. You can host your guests for drinks and canapes in an exclusive roped off area. This area is perfect for after work drinks, birthdays and celebrations.

Cocktail only | 30

THE TRUST PRIVATE DINING

The Trust Private Dining is located in a cosy nook at the rear of the venue. This area is perfect for a small intimate dinner.

Seated | 26





THE NICKEL BAR

Taking prime position on the Collins and Queen Street corner, you will find this exclusive area with a view to impress.

An intimate space this room features luxe couches and high bar tables, perfect for drinks or small cocktail parties.

This space comes to life in the evening with candle light and the outside street lights of Collins Street filling the room with a gentle glow.

Seated | 16

Cocktail | 30



Featuring a combination of booth and bench seating as well as tables, the drinking area offers a flexible seating plan.

Lit with ornate chandeliers, the drinking area offers the perfect setting for a cocktail style function.

Seated | 100

Cocktail | 140





ENTIRE VENUE

Love the venue and want to impress your guests? Reserve the entire venue for large scale events.

Featuring our luxe couches, lit ornate chandeliers, candles along with the entire bar for you and your guests!

Mixed standing and seating | 300 guests

CANAPES

6 items	\$21 per person	10 items	\$31 person
8 items	\$26 per person	12 Items	\$35 per person

Cold Canapes

Prosciutto wrapped grissini sticks, truffle pecorino

Salmon tartare, pickles, lemon crème fraiche

Vegetable or chicken rice paper rolls (V, GF)

Braised leek & cheddar quiche tartlets (V)

House made falafel, sundried tomato hummus, mixed grains (GF, Vegan)

Chicken and tarragon mini sandwiches (GFO)

Hot Canapes

Panko crumbed prawns, toasted coconut, mango chutney

Spinach and ricotta mini filo pastries, sumac yoghurt (V)

Wagyu beef pies, herbed mayo

Tarragon & cider braised chicken wingettes (GF)

Mushroom and gruyere pies (V)

Roasted pumpkin & parmesan arancini, citrus ricotta (V)

Beef and vegetable sausage rolls, tomato relish

Grazing (additional \$2 per person)

Mini cheeseburger slider – Wagyu beef Pattie, cheddar cheese, whisky pickle, cos

Port Phillip baby calamari, garlic aioli, rocket & lemon (GF)

Mushroom slider, truffle mayo, caramelised onion & rocket (V)

Parmesan gnocchi, salsa verde, pickled zucchini ribbons, hazelnuts & parmesan (V, GFO)

Sweet Canapes

Cinnamon churros, spiced Chocolate

Lemon meringue tartlet

Mini chocolate fondant tarts, freeze dried raspberries

Gluten free and vegan dessert available on request





SEATED MENU OPTIONS

2 courses \$45pp

3 courses \$55pp

To Start

Bread with olive oil and culture butter

Entrees

Mushroom and gruyere croquettes, salsa verde (v)

Tempura pumpkin stuffed zucchini flowers, sumac yoghurt, petit salad (gf,v)

Local bay calamari, rocket, fennel & lime aioli (gf)

Mains

22Og porterhouse, house salad, steak cut chips, red wine jus (gf)

Spring creek barramundi fillet, vincotto, quinoa, prosciutto, pomegranate, cauliflower & black figs (gfo)

Parmesan gnocchi, capsicum peppernatta, black olives, baby spinach, crispy basil buffalo mozzarella (gf,v)

Desserts

Passionfruit semi fredo, oat, maple lime crumble, sesame tuile (gf)

Brandy snap basket, baileys chocolate mousse, hazelnut gelato (gf)

Cheese board, selection of international cheeses, condiments and fruit (gfo)

Gluten free and vegan options available on request

**Seated menu available for groups between 10-30 people
Groups over 30 require alternate drop (menu choices must be pre organised through our functions coordinator Nikki).**

DRINKS PACKAGES

Standard

3 hours \$52 per person

4 hours \$62 per person

5 hours \$72 per person

Premium

3 hours \$62 per person

4 hours \$72 per person

5 hours \$82 per person

Wine

Lindeman's Henry's Sons Brut Cuvee

Lindeman's Henry's Sons Sauvignon Blanc

Lindeman's Henry's Sons Shiraz Cabernet

Ask our bookings team for our current premium wine list for premium packages

Beer and Cider

Carlton Draught

Fat Yak

Cascade Light

Bulmers Apple Cider

Ask our bookings team for our current beer and cider list for premium packages

Non Alcoholic

Soft Drink

Fruit Juices

Extras

\$10 per cocktail (minimum 50)

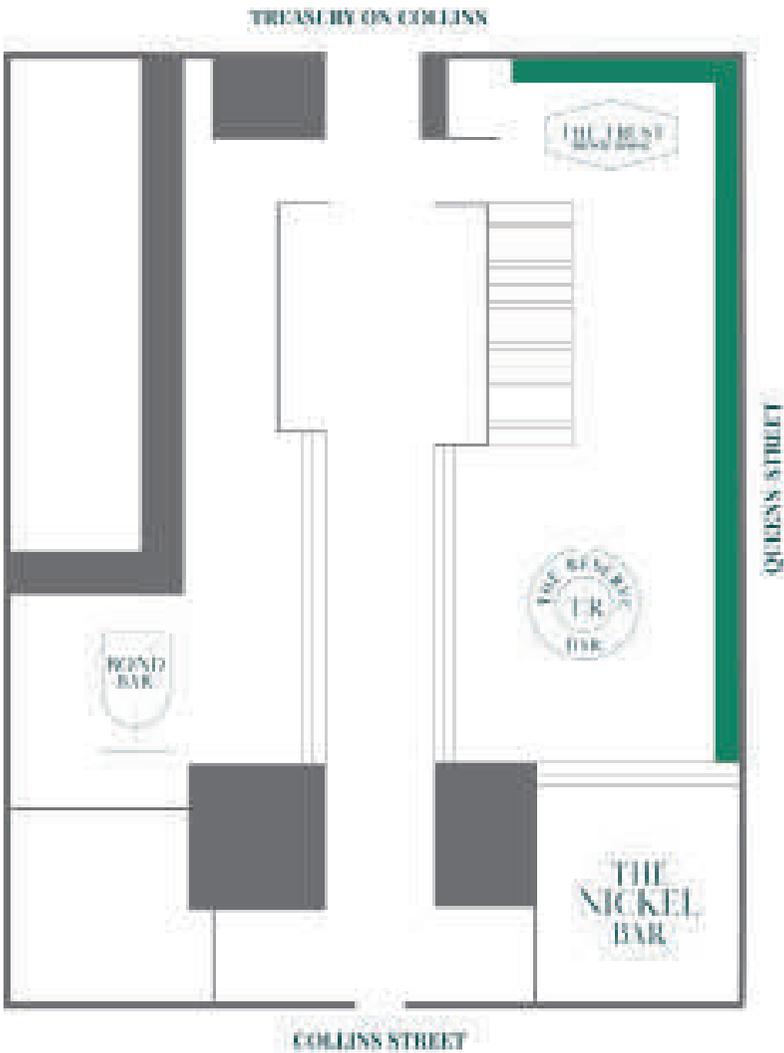
Add Basics to any package \$15pp

Bar Tab options available





FLOORPLAN



THE BANK
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394 Collins Street, Melbourne VIC 3000
0422 601 423 | 9070 3980
alli@jbshospitality.com.au
www.thebankoncollins.com.au