

# THE BANK

bar and brasserie

# dinner menu

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

## starters

- CHEESY GARLIC BREAD** VE O 12  
*chunky slices of toasted ciabatta spread with garlic butter, and topped with melted cheese*
- SALT AND PEPPER CALAMARI** GF O 13  
*fried calamari rings served with wasabi mayo, kelp furikaki, and lime*
- PORK BELLY BAOS** 14  
*two bao buns with crispy pork belly, ginger pickles, sriracha mayo, peanuts, and coriander*
- THREE CHEESE ARANCINI** V 14  
*risotto balls, lightly fried in golden crumb, stuffed with mozzarella, brie and parmesan, served with garlic aioli*
- SOUTHERN FRIED CHICKEN** 16  
*crispy fried chicken strips, seasoned with The Bank's secret recipe, served with chipotle mayo and coleslaw*
- CHEESE AND BACON WEDGES** 15  
*crisp golden wedges, covered with bacon and cheese, topped with sweet chilli, and sour cream*
- SEAFOOD CHOWDER** 17  
*rich and creamy chowder made with a selection of the sea's finest catch, served with toasted ciabatta*

## burgers

- THE BANK BURGER** 23.5  
*1/3 pounder patty with melted cheese, smoky BBQ sauce, beetroot, crispy bacon, a fried egg, fresh lettuce, and red onion, served with golden fries*
- CLASSIC CHEESEBURGER** 21.5  
*1/3 pounder patty with two slices of cheese, tomato sauce, mustard, pickles, and onion, served with golden fries*
- BBQ TEXAN CHICKEN BURGER** 22.5  
*southern-fried chicken breast with streaky bacon, melted cheese, smoky BBQ sauce, battered onion rings, and mayo, served with golden fries*
- THE VEGAN BURGER** VE DF 21.5  
*lime and adobo pulled jackfruit, avocado, pickled red onion rings, iceberg lettuce, served with golden fries*
- CHICKEN TOWER BURGER** 24.5  
*two southern-fried chicken breasts, a hash brown, streaky bacon, tangy BBQ sauce, served with golden fries*



## mains

CHICKEN SATAY 25  
*marinated chicken breast cooked in a rich peanut satay sauce, served with paratha roti, and basmati rice*

MOROCCAN LAMB SALAD 27  
*Moroccan spiced lamb rump served on a salad of couscous, kumara, cucumber, tomato, feta and mesclun leaves, finished with a tahini and lemon yoghurt dressing*

BUTTER CHICKEN 25  
*boneless chicken breast cooked in The Bank's own house-made butter chicken sauce, served with basmati rice and paratha roti*

CHICKEN QUESADILLAS 26  
*two grilled tortillas encasing spicy chicken strips, with cheese, sweet corn and fresh herbs, finished with sour cream, salsa, and jalapeños*

BACON AND MUSHROOM CARBONARA 25  
**Add chicken \$6**  
*mushroom, bacon, and parmesan cheese, served with classic fettuccine, in a creamy garlic and white wine sauce*

THE BANK'S SIGNATURE NACHOS VE O 26  
*pulled beef brisket or vegan jackfruit, with refried beans on crispy corn chips, served with cheese sauce, sour cream, guacamole, and tomato salsa*

CAJUN CHICKEN 28  
*grilled chicken breast dusted in Cajun spices topped with a spicy southern sauce, sour cream and jalapeños, served with buffalo chips, and coleslaw*

TWICE COOKED RIBS GF DF 33  
**Add buffalo chips and coleslaw \$9**  
*a kilo of sticky pork ribs blanched in honey and spices, oven roasted and served with a hoisin, orange and sesame seed sauce*

CRISPY PORK SCHNITZEL 29  
*three slow cooked pork scotch fillets, crumbed and fried until golden, served with potato mash, pepper caramel, a fresh garden salad, and jus*

TENDER BRAISED LAMB SHANK GF FOR ONE 30 / FOR TWO 42  
*New Zealand lamb shank slowly braised in a rich red wine and rosemary stock, served on potato mash with roasted root vegetables, slender stem broccoli, finished with a mint jus*

CLASSIC FISH AND CHIPS DF 29  
*New Zealand Gurnard fillets in a crispy Monteith's golden beer batter with golden fries, tomato sauce, tartare, lemon, and a fresh cos salad*

OVEN ROASTED CHICKEN BREAST GF 28  
*stuffed with mozzarella and prosciutto, served with crispy potato, seasonal greens, and capsicum mayo*

## steaks

CHARGRILLED SIRLOIN GF DF O 29  
**Add mushroom sauce \$2**  
*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*

SLOW COOKED SCOTCH GF 36  
*250gm New Zealand prime scotch fillet slow cooked for 12 hours to medium and served with creamy potato mash, slender stem broccolini, and mushroom sauce*

THE SURF AND TURF 39  
*250gm scotch fillet slow cooked for 12 hours to medium, topped with garlic butter fried prawns, and served with buffalo chips and a fresh garden salad*

## \$6 sides

BROCCOLI AND GREEN BEANS GF VE O

TEMPURA ONION RINGS

CREAMY SEASONED POTATO MASH GF

CRISP GARDEN SALAD GF DF VE

GOLDEN FRIES WITH AIOLI GF

ROASTED ROOT VEGETABLES GF DF VE O

COLESLAW VE O

CURLY FRIES VE O  
 SMALL \$6  
 LARGE \$10

GOLDEN FRIES WITH AIOLI GF  
 SMALL \$6  
 LARGE \$10

*dimmer*

