



THE BANK

BNK

CAFÉ © RESTAURANT © BAR

EST 2021

CATERING MENU

BREAKFAST & MORNING TEA

MINI BREAKFAST COLLECTION	\$9.50 pp
Assorted mini muffins, mini danish pastries & mini croissants filled with ham & cheese & cheese & tomato garnished with fresh fruit (3 pieces pp)	
SCONES, CREAM & JAM	\$9.50 pp
A mix of plain and fruit scones garnished with a splash of fruit served with jam & cream (2 scones pp)	
MINI SWEET AND SAVOURY CROISSANT COLLECTION	\$9.50 pp
Fresh mini butter croissants filled with ham & cheese, cheese & tomato and turkey & brie cheese accompanied with sweet almond, chocolate and plain croissants (2 croissants pp)	
SWEET BREAD AND BUTTER COLLECTION	\$9.50 pp
An assortment of banana, pear & raspberry, mango & coconut and chocolate breads served with whipped butter garnished with a splash of fresh fruit (1 1/2 pieces pp)	
SWEET COLLECTION	\$9.50 pp
Assorted cakes, tarts & gourmet slices garnished with seasonal fresh fruit (1 1/2 serves pp Gluten free included)	
MINI CUPCAKE COLLECTION (GLUTEN FREE)	\$9.50 pp
An assortment including, strawberry petite, chocolate mud, rainbow, blackberry cheesecake, mango & coconut, carrot orange & nut (2 cup cakes pp)	
MINI TART COLLECTION	\$9.50 pp
Mini chocolate, ricotta, lemon, strawberry & two fruit tart garnished with fresh fruit (2 tarts pp)	
GLUTEN FREE COLLECTION	\$9.50 pp
One large gluten free muffin & a seasonal fruit salad cup topped with low fat honey yoghurt	
GRANDE PASTRY COLLECTION	\$9.50 pp
Assorted large muffins, Danish pastries & savoury filled croissants cut in half and garnished with fresh fruit (3 halves pp)	

INDIVIDUAL BREAKFAST & AFTERNOON TEA

min
10

Large variety of gluten free options available (please ask for options)

BACON & EGG PANINI	\$9.50 ea
BACON & EGG WRAP	\$9.50 ea
SCRAMBLED EGG, MUSHROOM, TOMATO & SPINACH WRAP	\$9.50 ea
DELUXE YOGHURT CUPS HOMEMADE COMPOTE & GRANOLA	\$7.00 ea
(available in dairy free & gluten free)	
ASSORTED MUFFINS	\$5.00 ea
GLUTEN FREE MUFFINS	\$6.00 ea
PETITE FRUIT SALAD CUP	\$7.00 ea
BANANA BREAD	\$5.00 ea
MANGO & COCONUT BREAD	\$5.00 ea
HAM & CHEESE CROISSANT	\$6.50 ea
FRESH FRUIT SKEWERS	\$5.00 ea

min
5

BREAKFAST PACKAGES

KICK START	\$9.50 pp
One large muffin and a seasonal fruit salad cup topped with low fat honey yoghurt & toasted muesli	
HEARTY BREAKFAST COMBO	\$13.50 pp
Bacon, egg & grated tasty cheese in a tortilla wrap with your choice of sauce. Individual fruit salad cup topped with muesli yoghurt and a breakfast juice	
MINI BREAKFAST COMBO	\$13.50 pp
One mini sesame seed bun filled with bacon & egg, one mini Danish pastry, individual fruit salad cup topped with muesli yoghurt & breakfast juice	
HEALTHY CHOICE	\$13.50 pp
Individual fruit salad cup topped with muesli yoghurt, one mini low-fat muffin, one tortilla wrap filled with low fat savoury fillings	
CLASSIC AUSSIE BREKKIE	\$12.50 pp
The classic bacon & egg roll on a freshly baked Panini with Bbq sauce and a breakfast juice	



BARISTA MADE COFFEE?

Let us do the pouring of coffee your way, using our specialty Will & Co blend. For an additional fee, we can bring the coffee to you along with your order.



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SANDWICH COLLECTIONS

- DELUXE SANDWICH COLLECTION** \$13.50 pp
Assorted baguettes, tortilla wraps, Turkish bread finger sandwiches & mini rustic rolls filled with your favorite fillings (3 pieces pp)
- WRAP COLLECTION** \$13.50 pp
Lebanese and tortilla wraps encasing all that tastes great, cut in half and specially presented (3 pieces pp)
- SUB COLLECTION** \$13.90 pp
Freshly baked sub sandwiches filled with delicious mouthwatering fillings cut in quarters (3 pieces pp)
- MINI BAGEL & MINI RUSTIC ROLL COLLECTION** \$12.50 pp
Bite-sized bagels & rustic mini rolls filled with assorted savory fillings (3 pieces pp)
- BRIOCHE SLIDER COLLECTION** \$12.50 pp
Baby French style brioche beautifully presented with your favourite delicacies (3 pieces pp)
- FINGER SANDWICH COLLECTION** \$9.50 pp
Traditional finger sandwiches full of delicious gourmet fillings (3 pieces pp)
- TRIANGLE SANDWICH COLLECTION** \$9.50 pp
Assortment of breads filled with healthy salads & proteins (4 pieces pp)
- GLUTEN FREE SANDWICHES** \$12.50 pp
Assorted gluten free bread with a variety of fillings
Served separately from your other orders for your convenience (2 pieces pp)

- Gluten Free sandwich fillings
- GF - Avocado, cheese, cucumber, tomato, beetroot & lettuce
- GF - Tuna, olive tapenade, beans, egg, lettuce & aioli
- GF - Smoked salmon, Spanish onions & lettuce sandwich
- GF - Chili jam chicken, capsicum, avocado, mint yoghurt & lettuce



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LUNCH PACKAGE COLLECTION

COMBO LUNCH COLLECTION

Combination of wraps, baby baguettes, rice paper rolls & sushi (4 pieces pp)

\$13.50 pp

RUSTIC LUNCH COLLECTION

Assorted wraps & baby baguettes accompanied with roasted vegetable frittata & corn fritters (4 pieces person)

\$14.50 pp

HEALTHY LUNCH COLLECTION

Green wrap filled with protein & salad, quinoa & sweet potato salad box followed by mini fruit salad pot

\$15.50 pp

ENERGISE LUNCH COLLECTION

2 French brioche sliders, poached chicken & avocado rice paper, savoury rustic frittata & chocolate brownie (5 pieces pp)

\$15.50 pp



FRESH CUT SALADS

(All standard and gourmet salads are served with their own dressing on the side)

STANDARD SALADS

Traditional Caesar Salad
 Grilled Chicken Caesar Salad
 Thai Beef Salad
 Traditional Greek Salad
 Lentil & Tabbouleh Salad
 Salmon & Glass Noodle Salad
 Chicken, Pesto & Sundried Tomato Pasta Salad
 Moroccan Brown Rice Salad
 Rosemary Lamb, Haloumi & Mixed Herb Salad
 Roast Vegetable Cous Cous
 Garden Salad
 Vegetable Pasta Salad
 Salt & Pepper Squid Salad
 Baby Beetroot, Goats Cheese & Pumpkin Salad
 Creamy Potato & Bacon Salad
 Chicken Schnitzel & Coleslaw Salad
 Fattoush

\$75

per salad
serves 10

GOURMET SALADS

Superfood Poached Chicken, Quinoa, Kale & Sweet Potato Salad
 Israeli Cous Cous, Sultanas, Dried Apricots & Marinated Fetta Salad
 Brown Rice, Quinoa & Root Vegetable Salad
 Pulled Pork, Apple Slaw & Quinoa Salad
 Slow Cooked Lamb, Fetta, Roasted Baby Beetroot & Kale Salad
 Poached chicken, quinoa & steamed broccoli salad
 Poached salmon niçoise salad
 Mexican quinoa & mixed bean salad
 Grilled chicken, avocado & mango salad
 Grilled asparagus, marinated feta & quinoa salad

\$85

per salad
serves 10

**Please note: Minimum two days' notice required for all salads.
 Some items subject to availability. Serves 10*





CANAPE SELECTIONS

(All hot food served with appropriate sauces and condiments)

WARM ITEMS BY THE DOZEN*

Tender Fish Cocktails	\$28.00 doz
Spinach & Fetta Mini Filo's	\$28.00 doz
Mini Veg Spring Rolls	\$28.00 doz
Honey & Soy Chicken Drumettes/Wings	\$28.00 doz
Mini Pies	\$36.00 doz
Mini Sausage Rolls	\$36.00 doz
Southern Fried Chicken Tenders with Ranch Sauce	\$35.00 doz
Assorted Mini Quiche	\$36.00 doz
Mini Hot Dog with Mustard Ketchup & Cheese	\$48.00 soz
Mini Cheeseburger With Caramlised Onion, Pickles, Tomato & Mustard Sauce	\$48.00 soz
Mini Grilled Chicken Burgers with Mayo & Lettuce	\$48.00 doz

**Minimum of one dozen per item*

CHEF'S SIGNATURE ITEMS

Fried Kebe	\$32.00 doz
Cheese Sambousek	\$32.00 doz
Meat Sambousek	\$32.00 doz
Mini Chicken Souvlakia	\$48.00 doz
Mini Lamb Souvlakia	\$54.00 doz
Mini Pork Souvlakia	\$48.00 doz



CHEESE AND FRUIT

(All standard and gourmet salads are served with their own dressing on the side)

FRUIT PLATTER

a selection of seasonal fruit in a medley that is sure to refresh

Fruit Platter Small 8-12 Pax	\$70.00 per platter
Fruit Platter Medium 12-18 Pax	\$90.00 per platter
Fruit Platter Large 18-22 Pax	\$110.00 per platter

INDIVIDUAL FRUIT SALAD

\$7.00 pp

A generous portion of seasonal fresh fruit that will cleanse the palate |

FRESH FRUIT SKEWER

\$5.00 ea

chunky pieces of fresh fruit on a skewer served with a generous portion of fruit yoghurt. Easy to handle and healthy to eat

PETITE FRUIT CUP

\$6.00ea

a smaller version of our individual fruit salad in a cup.
A great accompaniment to any meal

CHEESE PLATTER

a selection of premium cheese served with grapes, dried fruit & nuts, water crackers and garnished with strawberries, kiwi fruit & passionfruit.

Cheese Platter Small	8 - 12 Pax	\$120.00 per platter
Cheese Platter Medium	12-18 Pax	\$150.00 per platter
Cheese Platter Large	18-22 Pax	\$180.00 per platter

CHEESE & FRUIT

A selection of premium cheese accompanied with fresh seasonal fruit medley and water crackers.

Cheese & Fruit Small	8-12 Pax	\$100.00 per platter
Cheese & Fruit Medium	12-18 Pax	\$130.00 per platter
Cheese & Fruit Large	18-22 Pax	\$160.00 per platter

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COLD PLATTER COLLECTION

ANTIPASTO PLATTER

Selection of Handcrafted Cured Meats w/ Signature Selection of International & Local Cheeses with Housemade Mediterranean Dips, Baked Bread, Crackers, Fruits & Nuts

Antipasto Platter Small	5-8 Pax	\$100.00 ea
Antipasto Platter Medium	8-12 Pax	\$150.00 ea
Antipasto Platter Large	12-15 Pax	\$200.00 ea



HOT PLATTER COLLECTION

(All standard and gourmet salads are served with their own dressing on the side)

HOT CHICKEN PLATTER

Assorted cold or hot herbed roast chicken pieces accompanied with freshly baked bread rolls, garden salad and lime aioli. two pieces of chicken pp.

Hot Chicken Platter Small	10 Pax	\$110.00 ea
Hot Chicken Platter Medium	15 Pax	\$140.00 ea
Hot Chicken Platter Large	20 Pax	\$180.00 ea

MIDDLE EASTERN MANOUSH PLATTER

Selection of pides, mini pizza's, pockets, zataar, falafel, houmus and baba ghanoush dips (five pieces per serve)

Middle Eastern Platter Small	10 Pax	70.00 ea
Middle Eastern Platter Medium	15 Pax	\$90.00 ea
Middle Eastern Platter Large	20 Pax	\$110.00 ea

PLATTER FINGER FOOD COLLECTION

MIXED DELIGHT

\$170.00 ea

10 X Spinach Fetta Mini Pastries
 10 X Fish Cocktails
 10 X Mini Sausage Rolls
 10 X Mini Meat Pies
 10 X Mini Assorted Quiches
 10 X Mini Meat Balls
 10 X Arancini Balls
(Ideal For Approx. 15 People)

AUSSIE CLASSIC

\$250.00 ea

24 X Mini Meat Pies
 24 X Mini Sausage Rolls
 24 X Assorted Mini Quiche
 24 X Mini Hot Dogs
 24 X Mini Veg Spring Rolls
(Ideal For Approx. 25 People)

BUNS, BUNS & MORE BUNS

All served individually & with chips

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|---|----------------|
| GRILLED CHICKEN BURGER | \$18.00 |
| Grilled chicken breast filets, avocado, tomato, Cheddar cheese, lettuce & seeded mustard mayo | |
| SOUTHERN FRIED CHICKEN BURGER | \$18.00 |
| Crunchy slaw, American cheese, gherkins, lemon aioli & chilli jam | |
| CLASSIC WAGYU BEEF BURGER | \$20.00 |
| 180gr patty with caramelized onions, lettuce tomatobeetroot and BBQ sauce | |
| DOUBLE WAGYU CHEESEBURGER | \$24.00 |
| Double patty, double American cheese, onions, pickles, tomato and American mustard sauce | |

WRAPS

All served individually & with chips

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|--|----------------|
| FALAFEL WRAP VEG | \$16.00 |
| Homemade Falafel, lettuce, tomato, pickled cucumber, pickled turnip & Tahini on Lebanese bread | |
| LAMB KOFTA WRAP | \$18.00 |
| Lamb Kofta, lettuce, tomato, onion, pickles & Hummus on Lebanese bread | |
| GRILLED CHICKEN WRAP | \$18.00 |
| Grilled chicken, lettuce, tomato, avocado, pesto aioli wrapped in warm grilled Pita bread | |





**AVAILABLE
ONLY ON FRIDAY,
SATURDAY & SUNDAY
11.30AM - 9.30PM**

PIZZA

MEAT PIZZA

HAWAII ROSSO \$22.00
Double smoked leg ham, pineapple & oregano

CLASSIC PEPPERONI ROSSO \$22.00
Pepperoni and Mozzarella

DIAVOLA ROSSO \$24.00
Hot Pepperoni, Parmesan, Jalapeñose & chilli honey

MEAT LOVER ROSSO \$24.00
Double Smoked Leg Ham, Salumi, Italian Pork & Fennel sausage

SUPREMO ROSSO \$26.00
Double Smoked Leg Ham, Pepperoni, mushrooms, Spanish onions, capsicum & olives

CAPRICCIOSA ROSSO \$24.00
Double Smoked Leg Ham, mushroom, artichokes, Anchovies, olives, oregano, olive oil

PROSCIUTTO E FUNGHI ROSSO \$26.00
Prosciutto, mushroom, Parmesan & True Paste

PROSCIUTTO & BURRATA ROSSO \$28.00
Prosciutto, Mozzarella, basil, olive oil & Burrata

CARBONARA BIANCO \$28.00
Pork Cheek, Pecorino, true paste, egg yolk & chilli oil

LAMB TZATZIKI ROSSO \$28.00
Pulled lamb, olives, Spanish onions, capsicum, Mozzarella topped with Tzatziki

MEXICANA ROSSO \$25.00
Spicy Salumi, capsicum, Spanish onion, olives

CHICKEN BBQ BIANCO \$24.00
Grilled chicken, mushroom w / Mozzarella & BBQ sauce

CHICKEN & VEG ROSSO \$24.00
Grilled chicken, Spanish onions, capsicum oregano & olive oil. (Add Peri Peri sauce option)

Any Pork products can be replaced, please ask staff

MON | TUE | WED | THURS 4.30PM - 9PM

We use the nest Italian our / 72 hour aged dough
Fior Di Latte Mozzarella / San Marzano Tomato Sauce
Gluten Free bases available \$3 extra
Vegan Cheese available \$2 extra
Rosso – Tomato base / Bianco – Fior di Latte base

VEGETARIAN PIZZA

MARGHERITA ROSSO \$19.00
Tomato base, Mozzarella and basil

SBAGLITA MARGHERITA ROSSO \$22.00
Tomato base, Burrata & basil

GARLIC PIZZA BIANCO \$18.00
Mixed herbs and Mozzarella

MARINARA ROSSO \$19.00
Capers, Garlic, Basil, pitted olives, oregano & olive oil

4 CHEESE PIZZA BIANCO \$25.00
Parmesan, Mozzarella, Provolone & Gorgonzola

CLASSIC VEGETARIAN ROSSO \$24.00
Mushroom , capsicum, olives, artichokes

SEAFOOD PIZZA

GARLIC AND PRAWNS BIANCO \$28.00
Marinated Prawns, garlic, cherry tomatoes thyme, chilli & olive oil

PRAWNS AND ARTICHOKE ROSSO \$28.00
Marinated prawns & artichokes with olive oil.

NAPOLITANA ROSSO \$22.00
Anchovies, garlic, capers, oregano & olives

CALZONE

CALZONE BOLOGNESE ROSSO \$20.00
Mozzarella, Parmesan & our Beef Bolognese

CLASSICO 22 ROSSO \$22.00
Mozzarella, Parmesan, mild salami and tomato sauce

CHICKEN GARLIC 22 ROSSO \$22.00
Chargrilled chicken, Mozzarella, mushroom and garlic

DESSERT PIZZA \$20.00
Nutella

EXTRAS

\$3 each ingredient
Except: Prosciutto **\$5** / Burrata **\$10**



PASTA

VEGETARIAN

Individual **\$15.00**

Small Tray (5) **\$50.00**

Medium Tray (8) **\$80.00**

Large Tray (12) **\$120.00**

PENNE POMODORO VEG

Penne served in our homemade tomato sauce

PENNE ARRABIATA VEG

Penne served in our homemade tomato sauce
finished with chilli, garlic & parsley

SPAGHETTI AGLIO E OLIO VEG

Olive oil, garlic, chilli, parsley & Parmesan

GNOCCHI NAPOLITANA VEG

Homemade Gnocchi in our
homemade tomato sauce

GNOCCHI GORGONZOLA VEG

Homemade Gnocchi in creamy Gorgonzola
served with baby spinach & pinenuts

MEAT

SPAGHETTI BOLOGNESE

A classic that needs no explaining

LAMB RAGU PAPPARDELLE

Slow cooked chunky lamb rump braised in our
homemade tomato sauce

FETTUCINE BOSCAIOLA

Creamy mushroom sauce with bacon and shallots

RIGATONI POLLO E FUNGHI

Chicken breast, pine nuts and mushroom in
creamy pesto served with sundried tomato

PASTA

SEAFOOD

Individual **\$15.00**

Small Tray (5) **\$50.00**

SPAGHETTI MARINARA

Prawns, calamari, mussels, scallops & Barramundi wrap

Medium Tray (8) **\$80.00**

Large Tray (12) **\$120.00**

LINGUINE PRAWN

King Prawns with cherry tomatoes, spinach, garlic, chilli, basil and olive oil

PINK PRAWN FETTUCCHINE

Creamy pink sauce with sauteed prawns

