

# WINE BANK

on view

This Victorian era building was constructed in 1876 and was once the home of the Union Bank and the Bank of Australasia and New Zealand (ANZ). It is now the home of nearly 1000 quality wines from local, domestic and international producers.

We are a wine bar and merchant. All takeaway prices are \$10 less than the listed price in our wine list, with members receiving a further 10% off the retail bottle price. Ask to see our wine list for a comprehensive look at the wines we have on offer.

Our philosophy is to provide customers with a diverse range of wines and unique, high quality food at great value. Our drink-in prices are often the best you will find in any dine-in fully licensed establishment and we aim to keep it that way.

**Membership:** Wish to become a member? Simply purchase any dozen take-away wines. You will immediately receive 10% off this dozen and every take-away bottle from this time on. As a member you will also have the opportunity to receive updates on Wine Banks many specials and events, including quality free wine tastings.

#### **Wine Bank on View's operating hours:**

7.30am until late Monday - Thursday

7.30am - 1am Friday

8.30am - 1am Saturday

8.30am - 6pm Sundays

**Free Wine Tasting** with quality wine producers every Wednesday night 5.30pm - 7.30pm. Everyone is welcome!

**Functions:** Our upstairs 'Guards Room', 'Manager's Office' & Private Courtyard are all available for functions; enquire with our friendly staff today.

# BREAKFAST MENU

Mon-Fri: 7.30am - 11am

Sat/Sun: 8.30am - 11am

Sprout Bakery's Toasted Ciabatta with your choice of Jam, Vegemite or Peanut Butter 6

Sprout Bakery's Spice Enhanced Toasted Fruit & Nut Bread 7.5

Hand Mixed Muesli with Dried Fruit, Nuts, Milk and Natural Yoghurt 8.5

Italian Thin Style Omelette with Tomato, Bacon, Onion and Basil with Toasted Ciabatta 13

Poached Eggs in a Tomato, Onion & Chickpea Ragout with Toasted Ciabatta 14

Your Choice of Eggs (Poached, Fried or Scrambled) with Toasted Ciabatta 10

## Sides:

Tomato 2.50

Field Mushrooms 2.50

Bacon 3.50

Meats on Mitchell Traditional Sausages (Two) 3.50

Smoked Salmon 4.00

Add a Side of Home Made Tomato Salsa 1.00

## *The Ultimate*

Your Choice of Eggs (Poached, Fried or Scrambled) with Ciabatta and any Three of the Above Sides including Juice and Coffee 23

## Selection of Juices:

Orange, Apple, Pineapple, Tomato or Cranberry 3.5

# CASUAL FARE

(IDEAL FOR SHARING OR AS PART OF A MEAL)

## STARTERS

Rustic Ciabatta Bread with Balsamic Vinegar, Dukkah and Olive Oil	7
Single Dip with Rustic Ciabatta Bread (Baba Ghanoush, Beetroot or Tzatziki)	7
Marinated Mixed Olives with Grissini and Ciabatta Slices	6
Chicken Liver Pâté served with Ciabatta Bread & Accompaniments	9
Traditional Sausage Rolls served with Tomato Relish	3 for 10 or 6 for 18

## BRUSCHETTA CHOICES (served on a toasted ciabatta slice)

Rare Roast Beef with Horseradish	6
Roasted Tomato, served with Basil and Fresh Bocconcini	6
Smoked Salmon, Mascarpone and Dill	6
Goats Cheese served with Figs and Walnuts	6
White Anchovy and Roasted Capsicum	6

## TAPAS

Arugula Salad (Rocket, White Anchovies, Shaved Parmesan & Aged Balsamic)	9
Lightly Spiced Crispy Potatoes	Small 6 or Large 10
Sautéed Green Beans with Balsamic, Sesame Seeds & Garlic	8
Roasted Baby Beets with Moroccan Spices & Sherry Vinegar	10
Grilled Haloumi Served with Fresh Lemon	12
Lightly Fried Prawns, Tossed with Coconut Sambal & Lime (6 per serve)	16
Grilled Lamb Cutlets with Tomato, Cucumber & Onion Salsa (3 per serve)	18
Chicken Tenderloins Wrapped in Prosciutto, Drizzled with Vino Cotto	3 for 12 or 6 for 20
Portuguese Spiced Lamb Skewers with Mint Raita	3 for 12 or 6 for 20

## PLATTERS

Trio of Dips: served with Toasted Ciabatta	16
Cheese Plate: Selected Cheeses served with Lavosh, Quince Paste & Fresh & Dried Fruit	Small 15 or Large 24
Wine Bank Tasting Plate: Chef's Selection of Tasty Comestibles	Small 16 or Large 24
Extra serve of Bread or Lavosh with any of the above platters	2.5

# TRADITIONAL FARE

AVAILABLE UNTIL 10PM DAILY

## ENTRÉE

House Made Terrine w/ Ciabatta, Cornichons & Tomato Relish	12
Risotto w/ Chilli and Pea Finished With Gremolata (Add Chicken \$?)	15 / 19
Natural Oysters w/ Lemon and Salt (6 per serve)	16
Grilled Oysters w/ Prosciutto and Balsamic (6 per serve)	18

## MAIN

Tuscan Bread Salad Drizzled with Balsamic & Olive Oil	14
Tuscan Bread Salad with Rare Roast Beef, Crispy Prosciutto or Smoked Salmon	18
Steamed Mussels with Tomato, Basil, Garlic, Onion Broth Served w/ Rice	18
Spiced Chicken Gumbo Served with Rice	
Fresh Hand Made Tagliatelle with Chirizo, Tomato and Olives	18
Lasitha's Fragrant Sri Lankan Chicken Curry served with Jasmine Rice & Mint Raita	19
Open Porterhouse Steak Sandwich with Roasted Vegetables, Gremolata & Parmesan	21
Roasted Chicken Breast Served on Tabouli Salad, Mint & Pink Peppercorn Dressing	24
Wild Barramundi with Bean Sprout Salad & Lime Leaf Nage	
250gm Eye Fillet with Potato Gratin, Sautéed Beans and Madeira Sauce	

## DESSERT

Summer Fruit Tart served with Chambord Cream	13
Delice of Chocolate with Hazelnut Foam	13
Vanilla Panna Cotta served with Mixed Berry	13
See our Dessert Fridge for a Selection of Wine Bank's House Baked Cakes & Biscuits	Assorted Prices