

All day menu



GFO - Gluten Free Option

VO - Vegan Option

Bank Pancake Stack \$19.00 (GFO)

Sweet whipped ricotta, apple & berry compote, seasonal fruits & maple.
*Best paired with Cygnet bacon.

Eggs Benny \$19.50 (GFO)

Poached eggs, sauteed greens & hollandaise on Summer Kitchen sourdough w/ your choice of Cygnet ham or house-cured salmon.

Cauliflower & Corn Fritters \$20.50 (GF)

Poached eggs, smashed avocado & house-relish.

Spring Smashed Avocado \$16.50 (GFO/VO)

on Summer Kitchen sourdough with greens, peas & feta +try a poached egg +\$3 or Cygnet bacon +6

Big Breaky \$25.50 (GFO)

Free-range poached eggs house-beans, Cygnet bacon, mushrooms, roasted tomato & house-relish on Summer Kitchen sourdough.

Bank Roll \$15.50 (GFO)

Cygnet smoked bacon, fried egg, halloumi, aioli & relish.

Simply Eggs \$12.00 (GFO)

Scrambled, fried or poached on Summer Kitchen sourdough.

Old Bank Granola \$13.50 (GF/VO)

Mountain River yoghurt & fruit compote.

Veggie Bowl \$19.50 (GF/VO)

Quinoa rice, sweet potato, mushrooms, local greens, poached eggs, seeded lavosh & pumpkin hummus.

Bank's Deluxe Panini \$21.50 (GFO)

Grilled cheesy chicken, Cygnet bacon, roast tomato, smashed avocado, aioli, relish & tossed greens.

Pumpkin & Chickpea Falafel Plate \$20.50 (VO/GF)

Hommus, relish, house-pickle, greens & smashed avocado.

Curry of the Day \$22.50 (GF)

See specials board for details.
Served with basmati rice, fattoush & pappadums.

House-Made Tart / Quiche \$18.50 (GFO)

Served with tossed greens & relish.

Bank Made Soup \$15.50 (GFO)

See specials board for details.
Served with toasted Summer Kitchen sourdough.

Roasted Herbed Potatoes \$12.00 (GF/VO)

with garli aioli.

Tasmanian Tasting Platter \$45.50 (GFO)

A selection of Cygnet ham, house-cured salmon, local cheeses, house-pickles, olives and more!

Something More*

Cygnet Bacon | \$6

House-Cured Salmon \$6

Haloumi \$5

Mushrooms \$5

Ham \$5

Chorizo Beans (VO) \$5

Sautéed Greens \$4

Roasted Tomato \$4

Hollandaise Sauce \$3

House Relish \$1.5

BREAD OPTIONS

Organic Sourdough | White Vienna | Organic Fruit & Nut

GF Precint - GL Free, Vegan Friendly, Preserve Free

Buckwheat & Chia/Fruit Loaf

GF House-made Nut & Quinoa + \$3

CHECK OUT OUR SPECIALS FOR TODAY!

A slice of something nice?

See our cakes and display

High teas, catering or a venue for a private function or meeting. Regular live music
Relaxed and personalised...talk to us!

Please advise of dietary requirements.

NOTE: 15% surcharge applies on public holidays.



Hot drinks

Coffee & Hot Chocolate \$4.2 | \$4.8 mug

Espresso & Short Mac \$3.5

Mocha \$4.5 | \$5 mug

Baby Chino w marshmallow \$1.0

Affogato (ice cream, espresso/ & liquor) \$5 | \$12



Teas: Tassie Tea Company \$4.50/ \$7dbl

English Breakfast | Tassie Breakfast

Earl Grey | French Earl Grey

Vanilla Rooibos | Peppermint

Lemongrass & Ginger

Sencha | Jasmine Green

Chamomile | Tassie Sunrise



Brewed Chai: Brewed w milk

& served w honey \$5.5/ \$8dbl

Black Chai, Tassie Chai, Chocolate Chai

Extra shot, Soy milk, Almond milk,
Coconut milk, Lactose Free, Oat Milk
Cream, Decaf \$0.5
Bonsoy \$1.0 | Honey \$0.2

Cold drinks

Iced Chocolate \$8.50

Caramel Crunch \$8.50

Iced Coffee \$8.50

Iced Espresso \$6

Milkshake \$7.5

Chocolate, Strawberry, Caramel, Vanilla, Banana, Blue Heaven

Spider \$7.50

w your choice of soft drink

Smoothie \$9

Seasonal Fruits | Gf: VG



Local Lucaston Juice \$4.5

Apple or Apple & Cherry

Noah's Creative Juices \$5

Apple, Watermelon & Mint | Apple, Peach & Kiwi

Banana & Lychee | Valencia Orange Juice



Ashbolt Farm Tasmania \$5

Traditional, Elderflower & Berry, or Lemon & Ginger Tea

Gillespie Ginger Beer \$5.5

Organic Hepburn \$5

Lemonade or Cola

Kombucha \$6

Assorted, see fridge for selection

Bravo Soft Drink \$5

Blood Orange | Lemon, Mexican Lime,

Lemon Lime & Bitters | Mineral Water

Capi Sparkling Water (700ml) \$7

Wines

Sparkling

House Bubbles (42 Degree TAS) \$10 / \$35

Kate Hill Sparkling (Huonville) \$50

Whites

House Whites (Storm Bay TAS) \$9 / \$32

(Sauvignon Blanc or Chardonnay)

42 Degree Riesling (TAS) \$9 / \$32

Lala Gully Pinot Gris (Piper's River) \$10 / \$35

Kate Hill (Huonville) \$39

(Sauvignon Blanc or Riesling)

Sailors Seek Horse Chardonnay (Cradoc) \$65

Elsewhere (Glazier's Bay) \$42

(Rose or Riesling)

Reds

House Reds (Storm Bay TAS) \$9 / \$32

(Pinot Noir or Merlot Cabernet)

Yangarra Shiraz (PF) (McLaren SA) \$10 / \$35

Hughes & Hughes Solstice (PF) (Flowerpot) \$40

Sailors Seek Horse Pinot Noir (Cradoc) \$65

Beautiful Isle (Tamar Valley) \$11 / \$40

(Red Delicious Blend or Cab Sauv)

Beers and Ciders

Crack of Noon Amber Ale or Pilsner 500ml (Lymington) \$12

Wilde Beer – Red Hemp Ale (TAS) \$12

White Rabbit Pale Ale \$9

Cascade Premium Light (TAS) \$6

James Boags Premium (TAS) \$7

Furphy \$7

Pagan Cider – Cherry/Apple or Pear (Cygnets) \$10

Franks Cider – Pear/Raspberry or Apple (Franklin) \$9

Willie Smiths Organic Apple (Huonville) \$9

