

WINE BANK

on view



FUNCTION PACKAGES

Please email your function request to:

admin@winebankonview.com

Thank you!

There Are No Room Hire Fees!

All functions just require a 20% deposit.



WINE BANK
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of course, meal, beer &
wine included -
NEXT AVAILABLE DATE: Saturday August 18th

97°C RESTAURANT FROM

1970s still available - request when booking

Function Spaces

The Guards Room

Located upstairs, with windows looking down into the restaurant below, and overlooking the lovely heritage buildings over the road, the guards room is sure to be a unique experience for your event.

Max Seated: 32 pax

Max Standing: 45 pax

T.V screen available for use on request.

No extra charges for hiring.



The Courtyard

Located at the back of the venue, this hidden gem has alfresco style seating, a green hedge bordering one side and the heritage listed old staff quarters on the other. With retractable shade cloths and access to heaters and a wood fire pit, this space is suitable for any kind of event.

Max Seated: 50 pax

Max Standing: 80 pax

No extra charges for hiring.

9:30pm curfew applies, unless accommodation is booked out by function.



The Bank (Whole Venue)

The Victorian era building was constructed in 1876, and was once the home of the Union Bank of Australasia. With gorgeous high ceilings, an open fire place, and the hundreds of local, national and international wines on display, our venue will keep your guests talking for months.

Max Capacity: 150 pax

Courtyard and Guards Room included.

Minimum spend of \$5000.



Menu Options

3

Gourmet Woodfire Pizza

House-made wood fired pizza, served continuously throughout the event, all your guests are guaranteed to leave satisfied!

Pizza: \$35 per person

Pizza & choice of 3 canapes (on page 5): \$50 per person

Minimum: 25 pax

Maximum: 150 pax

**Works perfectly in the Courtyard!*

Menu

Tomato, Basil & Mozzarella
on Tomato Base (V, VEO, GFO)

Potato, Rosemary, Garlic, Caramelised Onion & Cheddar on
Olive Oil Base (V, VEO, GFO)

Roast Mushroom, Spring Onion, Mozzarella & Truffle Oil
on Olive Oil Base (V, VEO, GFO)

Calabrese, Olives & Basil
on Tomato Base (GFO)

Prawn, Preserved Lemon & Fresh Chilli
on Olive Oil Base (GFO)



Menu Options

Chef's Selection

A curated chef's selection of house dishes, adopted from our restaurant menu — tailored to the specific needs of the event.

Can be served to the table or canape style throughout.
Think casual dining paired with drinks!

Starts at \$40 per person

**No minimum number required!*

**Works perfectly in any space!*

Full Course Meal

Any combination of...

Canape, Entree, Main & Dessert.

Two menu items selected from each course (on page 6), served in an alternate fashion, or pre-ordered.

**Dishes to be confirmed 7 days prior. Completed pre-order to be confirmed no later than 3 days prior.*

**Please advise of any dietary requirements in advance so we can arrange alternate dishes for guests.*

2 Courses: \$60 per person

3 Courses: \$75 per person

4 Courses: \$85 per person

Minimum Guests: 15

**Works perfectly in the Guards Room!*

Menu Options

5

Canapes

Italian Meatball with basil & parmesan (GF)

Seafood Spring Roll in lettuce cup with crispy shallots & house made sweet chilli sauce (GF)

Potato Prawns in lettuce cup with crispy shallots & house made sweet chilli sauce (GF)

Mushroom Arancini with truffle aioli (V)

Bite Size Caprese Salad (V, GF)

Bite Size Tomato & Basil Bruschetta with red onion & balsamic (V, VE, GFO)

Bite Size White Anchovies & Capsicum Bruschetta (GFO)

Bite Size Mushroom & Truffle Bruschetta (V, VE, GFO)

Bite Size Onion Jam & Goat Cheese Bruschetta (V, GFO)

Bite Size Rare Roast Beef Bruschetta (GFO)

V- Vegetarian, VEO- Vegan Option, GFO- Gluten Free Option

Menu Options

Full-Coarse Menu

Entrée

Mushroom Arancini: Shiitake, porcini & portobello mushroom arancini balls with truffle aioli & parsley (V)

Traditional Italian Style Meatballs: Traditional meatballs of beef & pork. Served in rich Napoli sauce with house made bread (GFO)

Garlic & Chilli Prawns: Pan fried prawns, chilli & garlic served with house made bread (GFO)

Tuscan Bread Salad: Fresh tomato, red onion, olives, basil & bocconcini with balsamic EVOO & confit garlic dressing (V, VEO, GFO)

Main

Sicilian Baked Salmon: Salmon baked with olives, capers, chilli & garlic. Served with toasted pistachio & rocket salad. (GF)

Beef Cheek: Served with red wine jus, sweet potato purée, heirloom carrots & parsnip crisps (GF)

Confit Duck Leg: Served with Parisian mash, sauteed green beans and black cherry reduction. (GF)

Strozzapreti: Cherry tomato, garlic, chilli and fresh basil (V, VEO)

Dessert

Tiramisu (V)

Panna Cotta (V, GF)

Flourless Orange Cake (V, GF)

Brie/Blue/Cheddar Cheese (V, GFO)

V– Vegetarian, VEO– Vegan Option, GFO– Gluten Free Option

Drinks

We have an extensive range of beverages to suit any of your function needs!

You may set a tab amount or guests may pay for their drinks after the event.

Please note that we do not offer pay-as-you-go for functions, however a **private bar option is available for functions in the Courtyard**, you may set a tab amount or pay-as-you-go by EFTPOS. Must be organised in advance.

House beer, wines, cider, soft drink etc. available. See below some favourites!

Babo Prosecco NV, <i>Veneto Italy</i>	Glass: \$14 Bottle: \$59	Corona	\$9
Babich Sauvignon Blanc 2024, <i>Marlborough NZ</i>	Glass: \$13 Bottle: \$50	Asahi	\$9
Fairbank Rose 2023, <i>Bendigo</i>	Glass: \$15 Bottle: \$59	Venom Refreshing Ale (mid)	\$10
Wanted Man Shiraz 2017, <i>Heathcote</i>	Glass: \$15 Bottle: \$59	Harcourt Cider <i>Apple, Dry Apple, Pear</i>	\$14
Passing Clouds Pinot Noir 2024, <i>Macedon</i>	Glass: \$15 Bottle: \$58	Soft Drink <i>Coke, Coke 0, Lemonade, Solo</i>	\$5

View our comprehensive wine list on our website for much more!

**Subject to changes in price and availability*



Extras

Cakeage: \$2.50 per plate

Linen Napkins: 0.55¢ per person

Table Cloths:

Trestle Table: \$5.50 each

4-seater table: \$2.50 each

**Napkins & Table Cloths must be organised a week in advance*

9:30pm Courtyard curfew

(although we do encourage you to stay on in our other spaces!) can be extended to 1am by booking all 6 Maisonettes in our accommodation, valued at \$780.

**Subject to accommodation availability.*

Cancellation must be made 7 days prior to the event.

Final numbers must be received no later than 48 hours prior; any last-minute cancellations will not be reflected in your final bill.