

# *Bank Bar & Café*

## High Tea Menu

*We value your experience.*

Bank Bar & Café is a unique place  
for your high tea to spend time together.



*Bank Bar & Café is offering*  
*High Tea*

**Enjoy exclusive use of the Victorian styled rooms for a truly  
unique high tea experience!**

Indulge in a lavish high tea of sweet and savoury delights in your own, private space at Bank Bar & Café.

Beautifully styled with bright florals, candles and elegant tableware, it's the perfect setting to relax and unwind with your nearest and dearest.



# *History of the building*

The building was built in around 1880. It was designed by architects, the Mansfield brothers, as a Commercial Banking Company branch. The style is Victorian Italianate and as with all the banks of this era it was built with a solid and imposing brick stucco front facade. From the back garden however the rear of the bank emerges as a gracious Victorian two storey house and stables and that's because it was home to the bank manager and his family. In fact the bank was residence to many bank families up until the 1980's.

CBA was eventually taken over by NAB and in 2008 they decided to close the branch and sell the building. The bank then underwent complete renovation and repurposing to become what it is today, a unique shopping and dining experience in the centre of historic Richmond.



# Menu

Our high tea guests will enjoy a decadent high tea menu of bite sized treats including:

## **A classic range of sweets** [select four per booking]

- Mini boutique lemon meringue tarts
- Fruit tarts
- Mini friands
- Macarons
- Mini boutique A

Vanilla chocolate brownie, caramelised orange tart, blueberry honey gem, cassis mont blanc, green tea mango yuzu cheesecake or mixed berry cashew crunch

- Mini boutique B

Turkish rose, jaffa cube, blackberry cheesecake quenelle, mango ginger slice, green apple hazelnut dome, or chocolate raspberry dome

- Mini boutique C

Strawberry balsamic groove tart, fig mascarpone cube, cube coconut pillow, caramel choc hazelnut tart, jasmine lychee dome, dark chocolate or passionfruit mousse

## **A classic range of mini pies** [select four per booking]

- Mini red wine beef pie - a delicious blend of 100% beef mince slow cooked in a red wine gravy filled in a buttery pastry
- Mini Moroccan lamb pie - a delicious blend of 100% lamb mince slow cooked in a Moroccan spiced gravy filled in a buttery pastry

## **A classic range of canapé style quiches filled with a range of contemporary quality ingredients** [select two per booking]

- Mini Quiche Lorraine - A classic range of canapé style Quiches filled with a range of contemporary quality ingredients. A buttery tart baked with eggs, cream, bacon, onion and cheese until golden brown
- Mini Gourmet Quiche Smoked Porcini and Duck Breast, FLOURLESS - A buttery tart baked with eggs, cream, smoked porcini, duck breast and cheese until golden brown
- Mini Gourmet Quiche Sun-dried Tomato, Pesto and Pine nut, FLOURLESS - A buttery tart baked with eggs, cream, sun-dried tomato, pesto, pine nut and cheese until golden brown
- Mini Gourmet Quiche Curry Chicken Pumpkin 35g- 20 pieces FLOURLESS - A buttery tart baked with eggs, cream, chicken, roasted pumpkin and cheese until golden brown

## **Our classic traditional range**

- Scone served warm with jam and double cream
- Chicken Quinoa Avocado Salad or Chicken Caesar Salad
- Smoked salmon and horseradish cream cheese on rye
- Selection of tea, fresh coffee or juice
- Selection of seasonal fruit

\* All dishes will be plated to share.

Upon request, our High Tea menu can be altered to accommodate vegetarian and gluten free dietary requirements. Please note that the High Tea menu is subject to change without notice and additional drinks will be available for purchase on the day.

# Bookings

- \$45 per person, \$25 per child under 12 years old
  - \$65 per person, with a selection of beer, wine, champagne or cocktails
  - Space availability:
    - Chandelier room, can hold up to 20 people
    - Treasure room, can hold up to 8 people
    - Outdoor garden café settings
  - Seating times:
    - 10:00am - 12:00pm
    - 12:30pm - 2:30pm
    - 3:00pm - 5:00pm
- \* It is possible to book outside of this schedule, please talk to our friendly staff*
- All bookings must be made at least 3 days in advance
  - 50% deposit is required for each booking
  - All guests have exclusive use of the booked room for up to 120 minutes
  - As we have limited sessions, any requests for refunds must be made at least 5-days prior to your session. Refund requests made within 5-days of your booking will not be considered
  - Please note that alcoholic beverages will only be available for guests. Alcohol will only be available to guests aged 18+ years and guests may be required to present photo ID

## *Please Note*

- Drinks or food other than in the high tea menu can be purchased from the menu on the day.
- Please plan to arrive 10-15 minutes prior to your session start time and visit Bank Bar & Café host desk to be seated
- Bank Bar & Café menu and styling is subject to change without notice
- No candles, flowers or tableware is to be taken after your experience has ended. Charges may apply for missing items
- If you have booked outdoor tables for the event, it is subject to weather conditions. In the event of severe or inclement weather (including heat and/or heavy rain), your High Tea booking will be moved from outdoor to a covered location for your comfort

## *Frequently Asked Questions*

### **Q. Can the menu be adjusted to accommodate specific dietary requirements?**

A. Our High Tea menu can be altered to accommodate vegetarian and gluten free diets, for any other requirements, please talk to our friendly staff. More gluten free options will be added to the menu.

### **Q. Can the menu be adjusted to accommodate specific requirements?**

A. Yes the high tea menu can be altered to accommodate as per our guests requirements.

# *High Tea Selected Offers*



## **Lemon Meringue Tart**

Lemon curd and torched meringue encased in a sweet butter tart shell



## **Chocolate Streusel Orange Confit Can**

Chocolate cream and orange compote layered with chocolate brownie and crumble

### **Allergen Information:**

Crustacea Free, Fish Free, Lupin Free, Peanut Free, Sesame Free, Tree-nut Free



## **Macaron**

A mixed variety of delicate macarons with a crispy shell and soft centre, made with natural colours and flavours-mousseline sandwiched in between two delicate biscuits of naturally coloured meringue [Raspberry, Passionfruit, Vanilla, Salted caramel, Green tea, rose, blackcurrant]





### **Friands Petit Four Assorted**

A selection of coffee, lemon and blueberry mini friands



### **Mini Beef And Red Wine Pie**

A delicious blend of 100% beef mince slow cooked in a red wine gravy filled in a buttery pastry



### **Mini Moroccan Lamb Pie**

A delicious blend of 100% lamb mince slow cooked in a Moroccan spiced gravy filled in a buttery pastry



### **Mini Boutique A**

Vanilla chocolate brownie, caramelised orange tart, blueberry honey gem, cassis mont blanc, green tea mango yuzu cheesecake or mixed berry cashew crunch



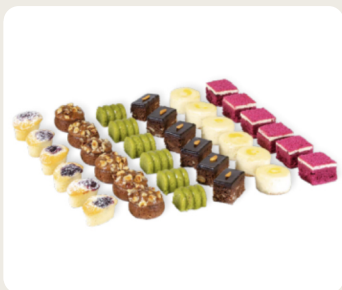
### **Mini Boutique B**

Turkish rose, jaffa cube, blackberry cheesecake quenelle, mango ginger slice, green apple hazelnut dome, or chocolate raspberry



### **Mini Boutique C**

Strawberry balsamic groove tart, fig marscarpone cube, cube coconut pillow, caramel chocolate hazelnut tart, jasmine lychee dome & dark chocolate and passionfruit mousse, fruit tart



### **Petit Four Assorted Flourless**

Selection includes Boysenberry Friand, Hazelnut Pebble, Green Tea Frangipane, Chocolate Almond Brownie, Lemon Cheesecake and Red Velvet Slice



### **Mini Gourmet Quiche Smoked Porcini and Duck Breast FLOURLESS**

A buttery tart baked with eggs, cream, smoked porcini, duck breast and cheese till golden brown



### **Mini Gourmet Quiche Sun-dried Tomato, Pesto & Pine-nut FLOURLESS**

A buttery tart baked with eggs, cream, sun-dried tomato, pesto, pine-nut and cheese till golden brown



### **Mini Gourmet Quiche Chicken Pumpkin FLOURLESS**

A buttery tart baked with eggs, cream, chicken, roasted pumpkin and cheese till golden brown



### **Mini Quiche Lorraine**

A buttery tart baked with eggs, cream, bacon, onion and cheese till golden brown



### **Mini Quiche Mushroom & Spinach**

A buttery tart baked with eggs, cream, mixed mushrooms, spinach and cheese till golden brown



### **Chicken Quinoa Avocado Salad**

Quinoa, tomatoes, avocado, cucumber, sprigs fresh flat-leaf parsley



### **Chicken Caesar Salad**

A classic chicken salad, featuring crunchy croutons and a creamy, garlic dressing



### **Fruit Tart**

Vanilla custard filled tart topped with mixed fruit

## *Gluten-free pastry, slices, and desserts*



### **Vegan Chocolate Raspberry Coconut Pebble**

Raspberry jelly and dark chocolate coconut mousse encased in a dark chocolate glaze sitting on a crunchy chocolate oat base



### **Nutella Slice - Flourless**

Creamy chocolate hazelnut centre on a flourless chocolate sponge base



### **Panna Cotta Vanilla**

An Italian classic flavoured with vanilla for a versatile dessert offering

*More gluten free options available, please check with our staff.*



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Visit our website to view our high tea menu online.



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