BANK STREET

WOOD FIRED PIZZA & GARDEN

BEER

Shepparton Brewery Session Red Ale	$11
Shepparton Brewery Sheppxico Lager	$11
Shepparton Brewery Shepp Lager	$11
Kaiju Pale Ale	$11
Tooborac "Blacksmiths" Porter	$10
Tooborac "Woodcutters" Amber Ale	$10
Peroni Red	$9
Peroni Nastro Azzurro Mid Strength	$8
Great Northern Lager	$8
Victoria Bitter	$8
Carlton Dry	$8
Heaps Normal Alcohol Free Quiet XPA	$8
Heaps Normal Alcohol Free Another Lager	$8
Cascade Premium Light	$7

CIDER / GINGER BEER

DV Rhubarbarella Imperial Rhubarb & Apple Cider	$14
DV Pulp Friction Pear & Apple Cider	$11
Bertie Apple Cider	$11
Better Beer Ginger Beer	$10

FINER THINGS

Hendrick's Gin	$15
Four Pillars Rare Dry Gin	$15
Boatrocker Raspberry Gin	$15
Boatrocker Jungle Gin	$15

SPARKLING

	GLS	BTL
Box Grove Prosecco	$13	$52
Stone Dwellers NV Pinot Noir	$14	$54

WHITE/PINK

	GLS	BTL
McPherson Moscato	$10	$36
Wine x Sam "The Victorian" Riesling	$12	$44
Allira Pinot Gris	$12	$46
Box Grove Mourvèdre Rosè	$14	$54
Hide & Seek Chardonnay	$12	$48
Fowles Farm to Table Sav Blanc	$12	$44
Nomad's Garden Skin Contact Field Blend		$52
Nomad's Garden Fiano		$52
Tar & Roses Pinot Grigio		$48
Box Grove Vermintino		$54
Brave Goose Viogner		$59

RED

	GLS	BTL
Maygars Hill Cabernet Sauvignon	$16	$63
Nomads Garden Pinot Noir	$15	$58
Allira Shiraz	$12	$46
Allira Cabernet Merlot	$12	$46
RPL Pinot Noir		$55
Tar & Roses Tempranillo		$55
Box Grove Negroamaro		$50
Box Grove Primitivo		$55

DESSERT WINE

Wine X Sam The Halo Effect, Late Harvest Viognier (100ml)	$12
With a single serve cheese of your choice	+$6

Interested in the vintage? Ask our friendly wait staff

COCKTAILS

Espresso Martini $25

Negroni $25
Maidenii Vermouth, Gin, Campari, Soda

Blood Orange Negroni $25
A twist on the classic using a Blood Orange Gin

Aperol Spritzer $18
Aperol, Box Grove Prosecco, Splash of Soda

Bank Street Classic Margarita $25
Ask for Jalapeño and Lime for a little kick

Bloody Mary $25
How spicy are you?

3608 Gin Fizz Black Raspberry & Lemon Myrtle $18
Made by our beautiful local legend Aimee at Nagambie Distillery

The Horse's Neck (Whiskey/Orange/Ginger) $17
Made by our beautiful local legend Aimee at Nagambie Distillery

Tequila Sunrise $17

Tequila Sunrise Carafe $40

Pimm's Carafe $35

Sangria Carafe $40

Bank Street Garden Gin Fizz Carafe $50
Elderflower, Basil, Mint, Lime, Gin, Prosecco

SCOTCH / WHISKEY (Neat / On Ice)

Strathbogie Select Whiskey $15
Bourbon Cask, Single Malt

Cragganmore 12 year Single $14
Rich honey, Stone Fruits, Walnuts, Smoky, Spice

Elijah Craig Small Batch Bourbon Whiskey $15

Glenlivet 12 year Single $14
Apple, Fruity Trifle, Cinnamon, Almonds, Creamy Citrus

Talisker 10 year Single $13
Spice, Full Bodied, Smokey, Volcanic, Peppery, Intense

Starward Single $16
Berry, Chocolate, Spice

Caol Ila 12 years $15
Herbal, Peppermint leaves, Damp grass, Smoky. Oily, Cigar leaves, Smoked ham

Auchentoshan 12 year Single $14
Tannins, A little sweet barley, Vanilla

Laphroaig 10 year Single $14
Bold, smoky taste, followed by a hint of seaweed and a surprising sweetness

Glenfiddich 15 year Single $18
Sherry, Citrus, Raisins, Candied Fruits, Spices, Oak

TEQUILA & MEZCAL (Neat / Lemon & Salt)

Arette Anejo $14
Silky Smooth, Sweet Vanilla, Peppery Notes

Arette Suave Blanco $15
Baked Agave, Floral, Honey, Hint of Pepper

Avion Silver $13
Exceptionally Smooth, Clean, Crisp

Bruxo No. 4 Mezcal $15
Roasted Agave, Smoky, Herbal Notes

Cazadores Anejo $8
Bold Aromas of Toasted Oak, Vanilla, Nutmeg

Cuervo Tradicional Reposado $12
Dusty Agave and Grilled Pineapple Aroma with Soft Vanilla and Zingy Peppery Notes

Cuervo Agavero $12
Lightly Syrupy with Vanilla, Honeycomb Toffee, and Deeper, Herbaceous, Slightly Earthy Agave

Don Julio Blanco $12
Fresh Agave, Youthful, Smooth

Dona Celia Blanco $14
Fresh Agave, Fruit and Citrus

Espolon Reposado $10
Full Bodied, Vanilla, Brown Spice Flavours

Fortaleza Blanco $16
Aromas of Citrus, Vanilla, Basil, Long and Deep Finish

Gran Centenario Plata $11
Subtle, Long, Smooth Finish

KAH Reposado $15
Full Bodied and Viscous with Intense Flavor of Agave and Hints of Vanilla and Caramel

Olmeca Altos Reposado $10
Smooth, Vanilla, Creamy Finish

San Batazar Alipus Mezcal $15
Smokey, Ashy with Lemon & White Flower aroma

Siembra Valles Blanco %100 Agave $15
Minerally Themes with Note of Pepper

Tequila Blu Reposado $10
Ultra Smooth, Balanced Oak

Tromba Anejo $14
Smoky, Clean Finish, Full Bodied, Earthy Tones

Tromba Reposado $15
Aged in Whiskey Barrels, Sweet Cacao, Walnut, Caramelized Apple

Tromba Blanco $13
Pineapple, Caramel, Mint, and other botanicals