



baking famous bread and pies for customers, including hundreds of construction workers.

Mark and Kim have owned Bath Lane Bakery for 18 years and Mark worked for the previous owners for five years.

Mark said the Bank was considerate about the impact of construction on his business.

“Everything went smoothly and we didn’t miss a day’s trading for the whole construction period.,” he said.

The new shop caters for breakfasts and lunches and has a wide variety of cakes, pies, pasties, sandwiches, apple strudels, breads and rolls, all made on the premises.

The bakery has seating indoor and outdoor for 21 people.

And coffee? Grata Coffee is a firm favourite with Mark’s customers along with cold drinks and milk shakes.

### Fully Qualified Chef thrives in the Lane

Top chef David Stevens has grasped the opportunity to be part of a growing business with customers who appreciate the finer things in food and coffee.

David and his 19 staff at Bath Lane Café produce a wonderful range of food on the premises - meals, cakes, biscuits and slices.

Word of David’s culinary creations attracts new customers every day and he has employed four extra staff in the last two years.

Bath Lane Café can seat up to 85 customers in outdoor and indoor settings. During construction, the cafe catered for many of the personnel working on the site. Since completion, David has entertained both local Bank employees and staff from South Australian branches visiting Bendigo.



**WHAT I LIKE IS...**  
*“I enjoy working in an open setting with access to colleagues. I rely on this sort of creative interaction.”*

— Alex Dullard  
 Graphic Designer



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