



RESTAURANT & DECK

Welcome

The name Banyan was inspired by the Moreton Bay Fig, (commonly known as the Australian Banyan) which is native to the local area & represents the Banyan Restaurant & Deck's philosophy on food:

Source the finest produce from the land & sea in our surrounds & combine with top quality ingredients from some of Australia's best producers to create unique, modern Australian dining experience.

Our dedicated hosts look forward to making your visit to Banyan Restaurant & Deck memorable. Please enjoy our full table service today for your meals and beverages.

KEY:



gluten free



vegetarian



vegan



healthy option



dairy free

Dietary & food allergies disclaimer

Please note that all care is given when catering for special dietary and food allergy requirements. Please be aware that, at this club we handle foods such as seafood, shellfish, nuts, sesame seeds, eggs, wheat flour, fungi and all dairy products. Customer requests will be catered to the best of our ability, but at all times ingredients may come in to contact with the meal in question and the decision to consume a meal is the whole responsibility of the diner.

Lunch Menu



Available: Monday to Thursday 11.30am - 2.30pm, Friday to Sunday 11.30am - 3pm

250GM RUMP

250gm Rump cooked to your liking, served with garden salad, beer battered chips and your choice of sauce

\$16 member • \$18 non-member

ASIAN WAGYU BEEF SALAD HO

Marinated wagyu beef tossed with house salad mix, rocket, topped with vermicelli rice noodles, fried shallots finished with a lime dressing

\$15 member • \$17 non-member

- Match with Cape Schank Rose (Heathcote, Vic)

CHAR SIU PORK STIR FRY HO GF

Pan seared pork with snow peas, bok choy wombok, tossed with Chinese BBQ sauce, accompanied with vermicelli noodles and steamed jasmine rice

\$15 member • \$17 non-member

CRUMBED PRAWNS

Lightly crumbed prawns flash fried and served with beer battered chips, garden salad, lemon and tartare sauce

\$16 member • \$18 non-member

- Match with Leo Buring Clare Valley Dry Riesling, Clare Valley, SA)

BEER BATTERED FLATHEAD

Beer battered flathead, flash fried and served with beer battered chips, garden salad and house made tartare sauce

\$15 member • \$17 non-member

CHICKEN SCHNITZEL

Chicken breast crumbed and fried, served with garden salad, beer battered chips and your choice of sauce

\$15 member • \$17 non-member

Parmigiana Topper

Add \$6 member • \$7 non-member

BEETROOT WAGYU BURGER

Grilled wagyu beef patty, tomato relish, bacon, crisp lettuce, tomato, beetroot, cheddar cheese, resting on a maroon bun, served with beer battered chips

\$16 member • \$18 non-member

Ask your host for a gluten free bun

\$2 member • \$3 non-member

*- Match with Byron Bay Hazyone Pale Lager
IBU: 20 ABV: 4.5%*

À La Carte Menu



ENTRÉE

BAKED CONFIT GARLIC BREAD

With mozzarella cheese

\$8.50 member • \$9.50 non-member

CRUSTY COB LOAF TO SHARE

Served with olive butter, garlic and semi dried tomato butters

\$9 member • \$10 non-member

PANE CROCCANTE 'CRUNCHY BREAD' TO SHARE V

Topped with rocket & roasted vegetables, feta, parmesan and balsamic glaze

\$10 member • \$12 non-member

LEMON PEPPER CALAMARI

Served with house made tartare sauce

\$13 member • \$15 non-member

OYSTER SHED

NATURAL OYSTERS - with lemon wedge GF

dozen - \$29 member • \$32 non-member

½ dozen - \$17 member • \$19 non-member

KILPATRICK OYSTERS - smokey kilpatrick mix GF

dozen - \$31 member • \$34 non-member

½ dozen - \$19 member • \$21 non-member

TAPAS

\$10 member • \$12 non-member

Or select 3 for

\$26 member • \$29 non-member

PROSCIUTTO WRAPPED HALLOUMI
WITH PESTO & TOASTED PINE NUTS GF

BETROOT & FETA ARANCINI WITH PESTO V

PORK BELLY, SCALLOPS, CAMEL
SAUCE WITH CRISPY CRACKLING GF

CAJUN CHICKEN TENDERS, BLISTERED CHERRY
TOMATOES WITH BALSAMIC GLAZE GF

RATATOUILLE TART WITH GOATS CHEESE & BASIL
PESTO HO GF V

- Match with Squealing Pig Sauvignon Blanc
(Marlborough NZ)

WAKAME OYSTERS - Seaweed, lime and light soy GF

dozen - \$30 member • \$33 non-member

½ dozen - \$18 member • \$20 non-member

THE BUTCHER'S BLOCK

All steaks cooked to your liking with your choice of sauce, served with either garden salad or coleslaw and beer battered chips or Idaho potato

200g EYE FILLET

Leanest cut of beef sourced from Conondale Range in Queensland's Sunshine Coast Region

\$30 member • \$33 non-member

300g HOPKINS RIVER RIB FILLET

Grass fed then aged for 150 days, sourced from Victoria's Grampians of Hopkins River with a 3-4 marble score

\$34 member • \$37 non-member

- Match with Saltrams 1859 Shiraz (Barossa, SA)

250g SIRLOIN

36 degrees beef sourced from South Australia's Coonawarra wine region, exceptional eating from grass fed cattle and finished on grain for 40 days

\$29 member • \$32 non-member

- Match with Wynns "The Gables" Cabernet Sauvignon (Coonawarra, SA)

400g ANGUS RUMP

100 day grain fed heavily marbled Angus beef sourced from South Australia

\$30 member • \$33 non-member

- Match with Fifth Leg Cabernet Sauvignon Shiraz Merlot (Margaret River, WA)"

THE TOMAHAWK

600gm rib eye on the bone - the Grandfather of steaks - sourced Conondale Range in Queensland's Sunshine Coast Region

\$51 member • \$54 non-member

- Match with Pepperjack Shiraz (Barossa, SA)

SAUCES

Mushroom, pepper, beef jus, garlic cream or béarnaise **GF**

MUSTARDS

Seeded, hot english, dijon

STEAK TOPPERS

CRUMBED PRAWNS (4)

\$8 member • \$9 non-member

LEMON PEPPER CALAMARI

\$8 member • \$9 non-member

KILPATRICK OYSTERS (4)

\$11 member • \$13 non-member

NATURAL OYSTERS (4)

\$10 member • \$12 non-member

GRILLED BAY BUG

\$13 member • \$15 non-member

MAIN COURSE

BANYAN REEF AND BEEF

Eye fillet resting on a marbled potato bake, with roasted pepper, wilted spinach, beef jus and beetroot coulis, topped with a grilled Moreton Bay bug tail, pickled banyan figs and béarnaise sauce

\$42 member • \$45 non-member

- Match with Seppelt The Drives Shiraz (Heathcote, VIC)

DUCK BREAST WITH CHICK PEA **GF**

Duck breast pan seared medium, resting on a parsnip puree, asparagus spears, chick peas, baby beetroot topped with beef jus and sweet potato crisps

\$29 member • \$32 non-member

- Match with Squealing Pig Pinot Noir (Central Otago, NZ)

BANYAN PORK BELLY **GF**

Northern Rivers twice cooked pork belly, topped with an Asian infused sauce, served with mash potato, bok choi and crispy crackling

- A North Lakes favourite!

\$25 member • \$28 non-member

- Match with Cape Schanck Pinot Grigio (Vic)

MANGO AND CHILLI SALSA BARRAMUNDI **HO**

Barramundi pan seared, served on potato rosti, rocket topped with a house made mango and chilli salsa

\$27 member • \$30 non-member

- Match with The Stag Chardonnay (Margaret River WA)

BALINESE CHICKEN BREAST **GF HO**

Asian infused chicken breast served on jasmine rice, with steamed bok choy, prawn crackers topped with sambal matah and dried shallots

\$24 member • \$27 non-member

SNAPPER AND MORETON BAY BUG TAIL PIE

Snapper fillet tossed in a thyme and basil infused béchamel sauce, potted and topped with crisp puff pastry and a bay bug tail, served with mash and garden salad

\$27 member • \$30 non-member

- Match with 821 South Sauvignon Blanc (Marlborough, NZ)

PASTA, RICE & GRAIN'S

WHITE SAMBUCA SEAFOOD RISOTTO GF

Prawns, barramundi, salmon, calamari and scallops, poached in white wine, then tossed with cream and Italian rice and topped with a dash of white sambuca

\$25 member • \$28 non-member

- Match with Truvee Pinot Gris (SA)

CHICKEN AND CHORIZO PAPPARDELLE

Chicken breast, chorizo sausage, fresh chilli tossed in a house made napoli sauce, thick Italian pasta, wilted spinach topped with parmesan cheese

\$23 member • \$26 non-member

PRAWN PAD THAI HO GF

Prawns, asian vegetables, corn tossed with a house made pad Thai sauce served with steamed jasmine rice topped with thick vermicelli noodles and roasted cashew nuts

\$24 member • \$27 non-member

- Match with Panhead XPA Pale Ale IBU: 46 ABV: 4.6%

VEGAN SUI MAI WITH JASMINE RICE HO VG V GF DF

Wombok, bok choy, snow peas and coconut cream, topped with wonton wrapped mushroom and vegetable dumplings, toasted walnuts, and accompanied with jasmine rice

\$23 member • \$25 non-member

Add chicken

\$5 member • \$6 non-member

SIDES

\$5 member • \$6 non-member

BEER BATTERED CHIPS

SWEET POTATO FRIES

WEDGES SWEET CHILLI AND SOUR CREAM

COLESLAW

GARDEN SALAD

SEASONAL VEGETABLES

SALADS



KOREAN GOCHUJANG CHICKEN SALAD **HO**

Battered chicken tenderloin tossed with hot pepper sauce served on crisp iceberg lettuce, vermicelli noodles and fresh salad mix, topped with house made nam jim

\$17 member • \$19 non-member

- Match with Cold Stream Hill Sauvignon Blanc (Yarra Valley, Vic)

SALMON & AVOCADO **HO GF**

Cold smoked salmon, crisp lettuce, house salad mix, cherry tomatoes, infused white balsamic vinaigrette and fresh avocado fan, with handmade salmon flowers

\$17 member • \$19 non-member

- Match with Seppelts Fleur De Lys Cuvee (Barossa, SA)

PUMPKIN, HALOUMI & ALMOND SALAD **HO GF V**

Crisp lettuce, house salad mix, infused white balsamic vinaigrette roasted pumpkin, topped with haloumi and roasted almonds

\$17 member • \$19 non-member

Add crumbed chicken / smoked chicken

\$5 member • \$6 non-member

Add crumbed prawns / lemon pepper calamari

\$8 member • \$9 non-member

EXPLORERS KIDS MENU

KIDS MENU

Kids Meals (Under 12 years)

\$10 member • \$12 non-member

- Mini pizza with chips
- Chicken nuggets with chips
- Battered fish with chips
- Spaghetti bolognese
- Cheese burger with chips
- Grilled rib fillet **GF DF HO**
Served with potatoes and veggies
- Grilled chicken breast **GF**
Served with potato bake & veggies

BIG KIDS MENU

Big Kids Meals (Under 17 years)

\$14 member • \$17 non-member

- NLSC Flix big burger
Beef pattie, lettuce, tomato, tasty cheese, tomato relish and served with chips
- Parental guidance pizza
9 Inch pizza base with ham, salami, bacon & Mozzarella cheese

DESSERT



RASPBERRY CHOCOLATE FONDANT

With melting raspberry centre, served with vanilla ice cream

\$8 member • \$10 non-member

TOASTED WAFFLES

Hokey pokey ice cream, topped with chocolate sauce

\$8 member • \$10 non-member

CHURROS

Rolled in cinnamon sugar with hot chocolate and caramel sauce

\$8 member • \$10 non-member

DARK AND WHITE CHOCOLATE PANNA COTTA GF

With blueberry compote

\$8 member • \$10 non-member

STICKY DATE PUDDING

Served hot with salted caramel sauce & vanilla ice cream

\$8 member • \$10 non-member

TEA & COFFEE

Try our new Crave signature blend. Single origin bean \$1 extra. Mug 50c extra

SHORT BLACK *\$3 member • \$3.50 non-member*

LONG BLACK *\$3.50 member • \$4 non-member*

FLAT WHITE *\$3.50 member • \$4 non-member*

CAPPUCCINO *\$3.50 member • \$4 non-member*

DESSERT TOWER TO SHARE

Tier tower with panna cotta, cinnamon dome, jasmine & apricot pyramid, blood orange citrus tart, honeycomb ice cream, chocolate soil, popcorn slice, raspberry wine chocolate charlotte and a nutella pebble

\$20 member • \$22 non-member

- Match with Baileys Founder Liqueur Muscat

CHEESE BOARD TO SHARE

MAFFRA FARM HOUSE - Gippsland Victoria Vintage cheddar '2015 Best Aged Cheddar'

WILLOW GROVE - Camembert cheese - Victoria

SHADOWS OF BLUE - Light & creamy blue - Gippsland Victoria

\$14 member • \$16 non-member

Served with Lavosh crackers, baby pickled fig and strawberries

- Match with Penfolds Father 10 year old Grand Tawny

LATTE *\$3.50 member • \$4 non-member*

PICCOLO *\$3.50 member • \$4 non-member*

AFFOGATO *\$4 member • \$4.50 non-member*

HOT CHOCOLATE *\$4 member • \$4.50 non-member*