



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:

GF *gluten free*

V *vegetarian*

VG *vegan*

HO *healthy option*

DF *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 GF DF

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)

SWEET CHILLI PORK STIR FRY HO GF

Pork pan seared with snow peas, bok choy, wombok, tossed with sweet chilli sauce served with vermicelli noodles and 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 OCEAN PERCH

Beer battered Ocean Perch flash-fried served with beer battered chips, garden salad & house made tartare

\$15 member • \$17 non-member

VEGAN TOFU VERMICELLI GF HO V VG DF

Stir-fry rice vermicelli noodles with seasonal sauteed bok choy, snow peas, tofu, tossed with tahini and coconut cream topped with bean shoots and toasted sesame seeds

\$16 member • \$18 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 pesto, garlic and semi dried tomato butters

\$9 member • \$10 non-member

BAKED BRIE

With red wine, rustic herbs and crunchy dipping bread

\$15 member • \$18 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 HALOUMI WITH PESTO & TOASTED PINE NUTS GF

HERVEY BAY SCALLOPS WITH PICKLED CUCUMBER AND FRIED CAPERS HO GF

PORK BELLY, SCALLOPS, CAMEL SAUCE WITH CRISPY CRACKLING GF

TANDOORI CHICKEN TENDERS, WITH PETITE POTATO ROSTI AND TZATZIKI GF HO

VEGAN STUFFED FIELD MUSHROOMS WITH SALSA VERDE HO GF V DF VG

- Match with Squealing Pig Sauvignon Blanc (Marlborough NZ)

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

\$31 member • \$34 non-member

300g ANGUS RIB FILLET

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

\$34 member • \$37 non-member

- Match with Saltrams 1859 Shiraz (Barossa, SA)

DARLING DOWNS WAGYU SIRLOIN

250 grams wagyu sirloin marble score 5 sourced from Darling Downs

\$32 member • \$35 non-member

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

400g ANGUS RUMP

100 day grain fed marble score 2 Angus beef sourced from South Australia

\$30 member • \$33 non-member

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

BABY HAWK

350 gram rib eye on the bone, sourced Conondale Range in Queensland's Sunshine Coast Region

\$42 member • \$45 non-member

- Match with Pepperjack Shiraz (Barossa, SA)

SAUCES ^{GF}

Mushroom, pepper, beef jus, garlic cream or béarnaise

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 potato rosti, roasted field mushroom, 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)

PORK CUTLET & RED APPLE CHUTNEY

Pork cutlet grilled, then oven baked resting on a creamy mash, broccolini, topped with beef jus, house made red apple chutney and pork crackling

\$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 choy and crispy crackling
- A North Lakes favourite!

\$25 member • \$28 non-member

- Match with Cape Schanck Pinot Grigio (Vic)

PISTACHIO CRUSTED BARRAMUNDI HO GF

Pan seared then oven baked barramundi fillet with pistachio crusted topping, roasted smashed chat potatoes, asparagus spears and charred lime

\$27 member • \$30 non-member

- Match with The Stag Chardonnay (Margaret River WA)

AUTUMN MAPLE CHICKEN BREAST GF HO

Bacon wrapped chicken supreme, oven baked in maple syrup served with baby beetroot, broccolini spears and sweet potato fries

\$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)

PRAWN AND BUG TAIL PAPPARDELLE

Prawns poached in white wine and cream tossed with thick Italian pasta, British spinach, shallots and topped with bug tails

\$25 member • \$28 non-member

- Match with Cape Schank Rose (Heathcote, VIC)

SWEET AND SOUR CHICKEN STIR FRY **HO**

Chicken breast, Asian vegetables, baby corn tossed with sweet and sour sauce served, steamed jasmine rice and topped with hokkien noodles and dried shallots

\$24 member • \$27 non-member

VEGAN THAI RED CURRY **HO VG V GF DF**

Asian green vegetables, water chestnut tossed in house made mild red curry sauce, topped with thai dumplings, toasted cashews and jasmine rice

\$23 member • \$25 non-member

Add chicken **GF**

\$5 member • \$6 non-member

SIDES

\$6 member • \$7 non-member

BEER BATTERED CHIPS

SWEET POTATO FRIES

WEDGES SWEET CHILLI AND SOUR CREAM

COLESLAW

GARDEN SALAD

SEASONAL VEGETABLES

SALADS



GREEK SALAD WITH LAMB HO GF

Traditional Greek salad with Danish feta, tossed with infused white balsamic vinaigrette, topped with marinated lamb strips and cherry tomatoes

\$17 member • \$19 non-member

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

SALMON & AVOCADO HO GF DF

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

TEENAGERS MEALS

Teenagers Meals (Under 17 years)

\$15 member • \$17 non-member

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

DESSERT



CREME BRULEE

Served with burnt sugar and biscotti

\$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

TOP DECK PANNA COTTA GF

Layered white and dark chocolate topped with chocolate soil

\$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 FOR TWO

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 FOR TWO

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

WILLOW GROVE - Brie 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*