



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.

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

FETA BRUSCHETTA

Roman tomato mix served on flat bread with a pomegranate molasses

\$12 member • \$14 non-member

LEMON PEPPER CALAMARI

Served with house made tartare sauce

\$13 member • \$15 non-member

OYSTER SHED

NATURAL OYSTERS - with lemon wedge **GF** **HO**

dozen - \$29 member • \$32 non-member

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

TAPAS

\$10 member • \$12 non-member

Or select 3 for \$24 member • \$27 non-member

PUMPKIN FLOWERS, STUFFED WITH RICCOTTA & CORN, PUMPKIN PUREE & PINE NUTS **HO** **V**

MOROCCAN CHICKEN TENDERS, WITH PEARL COUS COUS TZATZIKI **HO**

TEMPURA PRAWNS, SCHEZWAN HONEY GLAZE AND TOASTED SESAME SEEDS

PROSCIUTTO WRAPPED HALOUMI WITH PESTO & TOASTED PINE NUTS **GF**

PORK BELLY, SCALLOPS, CAMEL SAUCE WITH CRISPY CRACKLING **GF**

- Match with Squealing Pig Sauvignon Blanc (Marlborough, NZ)

KILPATRICK OYSTERS - smoky kilpatrick mix **GF**

dozen - \$31 member • \$34 non-member

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

SALADS

CRUNCHY GREEK SALAD

Greek salad mix, cherry tomatoes and feta dressed with an apple cider vinaigrette, topped with cajun marinated lamb strips and crunchy bread

\$17 member • \$19 non-member

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

SALMON & AVOCADO GF HO 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)

HALOUMI MACADAMIA & FIG GF HO V

Crisp lettuce, house salad mix, infused apple cider vinaigrette and roasted pumpkin, topped with haloumi, roasted macadamia nuts and fresh Banyan figs

\$18 member • \$20 non-member

- Match with T'Gallant Cape Schank Pinot Grigio (Mornington Peninsula, VIC)

ADD CRUMBED CHICKEN

\$5 member • \$6 non-member

ADD CRUMBED PRAWNS / LEMON PEPPER CALAMARI

\$8 member • \$9 non-member

PASTA, RICE & GRAINS

RICCOTTA RAVIOLI

Poached pasta pillows stuffed with ricotta, tossed with roasted pumpkin, wilted spinach and a creamy white wine sauce, topped with parmesan cheese and toasted pine nuts

\$25 member • \$28 non-member

- Match with T'Gallant Cape Schank Rose (Mornington Peninsula, VIC)

WHITE SAMBUCA SEAFOOD RISOTTO GF

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

\$26 member • \$29 non-member

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

VEGAN CHILLI SNOW PEA STIR FRY HO VG V DF

Red onion, Asian green vegetables and snow peas tossed in soy and sweet chilli, topped with toasted cashews and jasmine rice

\$24 member • \$27 non-member

ADD CHICKEN GF

\$5 member • \$6 non-member

- Match with Leo Burning Dry Riesling (Clare Valley, SA)

BUTCHERS 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

\$33 member • \$36 non-member

- Match with Saltram Shiraz (Barossa, SA)

300G ANGUS RIB FILLET

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

\$34 member • \$37 non-member

- Match with St Huberts The Stag Tempranillo Shiraz (Yarra Valley, VIC)

350G ANGUS RUMP

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

\$27 member • \$30 non-member

- Match with Penfolds Koonunga Hill Cabernet Sauvignon (Coonawarra, SA)

BABY HAWK

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

\$43 member • \$46 non-member

- Match with Wolf Blass Shiraz (Barossa, SA)

SAUCES GF

Mushroom, pepper, beef jus, garlic cream or béarnaise

extra sauce \$1.50

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

your steak guide

BLUE

RARE

MEDIUM RARE

MEDIUM

MEDIUM WELL

WELL DONE



SPECIALTY MAINS

PESTO CHICKEN SUPREME GF HO

Cajun rubbed chicken breast resting on smashed chats, broccolini and topped with a pesto sauce

\$29 member • \$32 non-member

- Match with *Squealing Pig Sauvignon Blanc*
(Marlborough, NZ)

BARRAMUNDI WITH MANGO SALSA GF HO

Barramundi fillet pan seared then oven baked, resting on risotto cake with rocket lettuce, topped with house made mango & chilli salsa

\$27 member • \$30 non-member

- Match with *St Huberts The Stag Chardonnay*
(Yarra Valley, VIC)

BANYAN PORK BELLY

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 *CT'Gallant Cape Schanck Pinot Grigio*
(Mornington Peninsula, VIC)

BANYAN REEF AND BEEF

Eye fillet resting on a potato rosti, roasted field mushroom and beetroot coulis, topped with a grilled Moreton Bay bug tail, pickled banyan figs and béarnaise sauce

\$42 member • \$45 non-member

- Match with *St Huberts The Stag Tempranillo Shiraz*
(Yarra Valley, VIC)

CHICKEN SCHNITZEL

200gm chicken breast crumbed and fried, served with garden salad, beer battered chips and your choice of sauce

\$22 member • \$25 non-member

PARMIGIANA TOPPER

Add \$3 member • \$5 non-member

- Match with *Monteiths Apple Cider* (NZ)

SIDES

\$7 member • \$8 non-member

BEER BATTERED CHIPS

SWEET POTATO FRIES

WEDGES, SWEET CHILLI AND SOUR CREAM

COLESLAW

GARDEN SALAD

SEASONAL VEGETABLES

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

TEENAGERS MEALS

TEENAGERS MEALS (UNDER 17 YEARS)

\$15 member • \$17 non-member

NLSC FLIX BIG BURGER

Beef patty, lettuce, tomato, tasty cheese, tomato relish, served with chips

PARENTAL GUIDANCE PIZZA

9 Inch pizza base with ham, salami, bacon and mozzarella cheese

DESSERT

CREME BRULEE

Served with burnt sugar and biscotti

\$8 member • \$9 non-member

DEATH BY CHOCOLATE

Chocolate lava center with chocolate ice cream and chocolate soil

\$8 member • \$9 non-member

CHURROS

Rolled in cinnamon sugar with hot chocolate and caramel sauce

\$8 member • \$9 non-member

TOP DECK PANNA COTTA GF

Layered white and dark chocolate topped with chocolate soil

\$8 member • \$9 non-member

STICKY DATE PUDDING

Served hot with salted caramel sauce and vanilla ice cream

\$8 member • \$9 non-member

DESSERT TOWER FOR TWO

2 tier tower of petite desserts including panna cotta, jaffa cube cake, tart of rose, blackberry cheese cake, apple mousse, raspberry cheesecake and mango chilli slice

\$20 member • \$22 non-member

- Match with Baileys Founder Liqueur Muscat

TEA & COFFEE

SHORT BLACK

\$3.00 member • \$3.50 non-member

LONG BLACK

\$3.80 member • \$4.30 non-member

FLAT WHITE

\$3.80 member • \$4.30 non-member

CAPPUCCINO

\$3.80 member • \$4.30 non-member

LATTE

\$3.80 member • \$4.30 non-member

PICCOLO

\$3.80 member • \$4.30 non-member

MOCHA

\$3.80 member • \$4.30 non-member

AFFAGATO

\$3.80 member • \$4.30 non-member

HOT CHOCOLATE

\$3.80 member • \$4.30 non-member

TEA CUP

\$2.80 member • \$3.30 non-member

TEA POT

\$4.00 member • \$4.50 non-member

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