



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.



# À La Carte Menu



## ENTRÉE

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### CRUSTY COB LOAF TO SHARE

Served with pesto, garlic and semi dried tomato butters

*\$9.50 member • \$10.50 non-member*

### CHILLI BAY BUGS GF

Moreton Bay bugs tossed with shallots, garlic, fresh chilli and Napoli sauce, resting on jasmine rice

*\$19 member • \$22 non-member*

### LEMON PEPPER CALAMARI

Served with house made tartare sauce

*\$14 member • \$16 non-member*

### BAKED CONFIT GARLIC BREAD

With mozzarella cheese

*\$9 member • \$10 non-member*

## OYSTER SHED

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### NATURAL OYSTERS - with lemon wedge GF HO

*dozen - \$29 member • \$32 non-member*

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

## TAPAS

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*\$10 member • \$12 non-member*

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

PESTO CHICKEN TENDERS, WITH BLISTERED CHERRY TOMATOES & BALSAMIC GF HO

FOUR CHEESE ARANCINI WITH KEWPIE MAYONAISE

PROSCIUTTO WRAPPED HALOUMI WITH PESTO & TOASTED PINE NUTS GF

PORK BELLY, SCALLOPS, CARAMEL SAUCE WITH CRISPY CRACKLING GF

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

- 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

### PROSCIUTTO, PEAR & WITLOF GF HO DF

Crisp witlof leaves with poached pears and prosciutto, finished with a white balsamic dressing

*\$17 member • \$19 non-member*

- Match with *Squealing Pig 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 *Wolf Blass Sparkling Brut (South Eastern Australia)*

### 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 pickled Banyan figs

*\$17 member • \$19 non-member*

#### ADD CRUMBED CHICKEN

*\$5 member • \$6 non-member*

#### ADD CRUMBED PRAWNS / LEMON PEPPER CALAMARI

*\$8 member • \$9 non-member*

## PASTA, RICE & GRAINS

### GNOCCHI ALFREDO

Bacon, mushrooms and shallots, tossed through poached potato dumplings in a creamy garlic sauce, topped with parmesan cheese and toasted pine nuts

*\$25 member • \$28 non-member*

#### ADD CHICKEN GF

*\$5 member • \$6 non-member*

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

### 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 *T'Gallant Rose (Mornington Peninsula, VIC)*

### VEGAN KORMA SAMOSA HO VG V DF

Slow cooked seasonal vegetables in a mild spiced korma with coconut cream, served with jasmine rice, flash fried samosa and topped with cashew nuts

*\$24 member • \$27 non-member*

#### ADD CHICKEN GF

*\$5 member • \$6 non-member*



# 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

## GIANT T-BONE

Giant 450g T-Bone, sourced from Conondale Range in Queensland's Sunshine Coast Region

*\$44 member • \$47 non-member*  
- Match with Panhead XPA (4.6%)

## 200G EYE FILLET

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

*\$34 member • \$37 non-member*  
- Match with Wolf Blass 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 Saltram 1859 Shiraz (Barossa, SA)

## 350G ANGUS RUMP

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

*\$28 member • \$31 non-member*  
- Match with Penfolds Koonunga Hill Cabernet Sauvignon (Coonawarra, SA)

## SAUCES GF

Mushroom, pepper, dianne, beef jus, garlic cream or béarnaise

*extra sauce \$1.50*

## MUSTARDS

Seeded, hot English, Dijon



# STEAK TOPPERS

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## CRUMBED SCALLOPS (4)

*\$8 member • \$9 non-member*

## 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

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RARE

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MEDIUM RARE

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MEDIUM

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MEDIUM WELL

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WELL DONE

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# SPECIALTY MAINS

## CHICKEN BREAST WITH BOCCONCINI **GF** **HO**

Chicken breast stuffed with semi dried tomato, bocconcini and basil, resting on sweet potato puree, broccolini and topped with prosciutto sails

*\$26 member • \$29 non-member*

*- Match with The Stag Chardonnay (Margaret River, WA)*

## BALSAMIC SALMON WITH ROSTI **GF** **HO**

Atlantic salmon, pan-seared then baked medium, served with broccolini, potato rosti, a chargrilled lime wedge and topped with balsamic glaze

*\$28 member • \$31 non-member*

*- Match with T'Gallant Rose (Mornington Peninsula, 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!

*\$26 member • \$29 non-member*

*- Match with Cape Schanck Pinot Grigio (Mornington Peninsula, VIC)*

## BANYAN REEF AND BEEF **GF**

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

*\$43 member • \$47 non-member*

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

## CHICKEN SCHNITZEL

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

*\$21 member • \$24 non-member*

## PARMIGIANA TOPPER

*Add \$4 member • \$6 non-member*

*- Match with Bulmers Cider (4.7%)*



## SIDES

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*\$7 member • \$8 non-member*

BEER BATTERED CHIPS

SWEET POTATO FRIES

WEDGES, SWEET CHILLI AND SOUR CREAM

COLESLAW

GARDEN SALAD

SEASONAL VEGETABLES

## KIDS MENU

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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

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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

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## CREME BRULEE

Served with burnt sugar and almond bread

*\$8 member • \$10 non-member*

## DEATH BY RED VELVET

layered red velvet with white chocolate sauce and white chocolate and raspberry ice cream

*\$8 member • \$10 non-member*

## CUSTARD PUFF

Custard filled pastry pillows, resting on mango coulis with vanilla ice cream

*\$8 member • \$10 non-member*

## TOFFEE COFFEE PANNA COTTA

Espresso chilled cream with almond bread and toffee shard

*\$8 member • \$10 non-member*

## STICKY DATE PUDDING

Served hot with butterscotch sauce and vanilla ice cream

*\$8 member • \$10 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 Juliet's Blush Moscato (Mornington, VIC)*

# TEA & COFFEE

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## 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*

## AFFAGATO

*\$3.80 member • \$4.30 non-member*

## HOT CHOCOLATE

*\$3.80 member • \$4.30 non-member*

## MOCHA

*\$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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