

ENTRÉE

CRUSTY COB LOAF TO SHARE

Served with pesto, garlic and semi-dried tomato butters \$9.50 member • \$10.50 non-member

LEMON PEPPER CALAMARI

Served with house made tartare sauce and lemon \$14 member • \$16 non-member

BAKED CONFIT GARLIC BREAD

With mozzarella cheese \$9 member • \$10 non-member

OYSTER SHED

NATURAL OYSTERS - with lemon wedge GF HO

Dozen - \$29 member • \$32 non-member

- \$17 member • \$19 non-member

KILPATRICK OYSTERS - smoky kilpatrick mix GF

Dozen - \$31 member • \$34 non-member

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

SALADS

ASIAN PRAWN & WONTON SALAD 100 01

Crisp wonton with mesclun house salad mix, marinated prawns, Asian style dressing and toasted sesame seeds

\$17 member • \$19 non-member

HALOUMI MACAMIA & FIG ® G V

Mesclun, house salad mix, infused apple cider vinaigrette, roasted pumpkin, haloumi, roasted macadamia nuts and pickled Banyan figs

\$17 member • \$19 non-member

SALMON & AVOCADO HO GF DF

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

\$17 member • \$19 non-member

ADD CRUMBED CHICKEN

\$5 member • \$6 non-member

ADD CRUMBED PRAWNS OR LEMON PEPPER CALAMARI

\$8 member • \$9 non-member

TAPAS

\$10 member • \$12 non-member Or select 3 for \$24 member • \$27 non-member

FOUR CHEESE ARANCINI WITH KEWPIE MAYONAISE

PROSCIUTTO SHARDS, 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 W

PASTA, RICE & GRAINS

GNOCCHI ALFREDO

Bacon, mushroom, shallots, confit garlic and poached potato dumplings in a creamy sauce topped with parmesan cheese and toasted pinenuts

\$25 member • \$28 non-member

ADD CHICKEN \$5

WHITE SAMBUCA SEAFOOD RISOTTO @

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

\$26 member • \$29 non-member

THAI GREEN VEGETABLE CURRY 😥 🕫 🕡 📭 🚱





House made Thai curry sauce, root vegetables, jasmine rice and prawn crackers

\$22 member • \$25 non-member

ADD CHICKEN GF

\$5 member • \$6 non-member

SIDES

\$7 member • \$8 non-member

BEER BATTERED CHIPS

SWEET POTATO FRIES

WEDGES SWEET CHILLI AND SOUR CREAM

COLESLAW

GARDEN SALAD

SEASONAL VEGETABLES

KEY:



gluten free



vegetarian



vegan



healthy option



dairy free



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

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

\$34 member • \$37 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

350G ANGUS RUMP

100 day grain fed marble score 2 Angus beef sourced from South Australia \$28 member • \$31 non-member

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

NATURAL OYSTERS (4)

\$10 member • \$12 non-member

KILPATRICK OYSTERS (4)

\$11 member • \$13 non-member

GRILLED BAY BUG

\$13 member • \$15 non-member

DESSERT

CREME BRULEE

Served with burnt sugar and almond bread

\$8 member • \$10 non-member

CHOCOLATE PANNA COTTA @

Chocolate cream topped with strawberry compote, almond bread and toffee shard

\$8 member • \$10 non-member

STICKY DATE PUDDING

Served hot with butterscotch sauce and vanilla ice cream

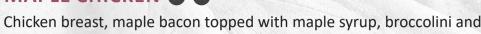
\$8 member • \$10 non-member

SPECIALTY MAINS

MAPLE CHICKEN 6 HO

sweet potato chips





\$25 member • \$28 non-member

BALSAMIC SALMON WITH ROSTI @ 100





Pan seared then baked medium Atlantic salmon with broccolini, potato rosti, char grilled lime wedge and balsamic glaze

\$28 member • \$31 non-member

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

BANYAN REEF & 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

\$43 member • \$46 non-member

CHICKEN SCHNITZEL

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

\$21 member • \$24 non-member

PARMIGIANA TOPPER

Add \$4 member • \$5 non-member

EXPLORERS KIDS MENU

KIDS MEALS (UNDER 12 YEARS)

\$10 member • \$12 non-member

- MINI PIZZA WITH CHIPS
 SPAGHETTI BOLOGNESE WITH CHIPS
- BATTERED FISH WITH CHIPS
 CHEESE BURGER WITH CHIPS
- CHICKEN NUGGETS WITH CHIPS

TEA & COFFEE

SHORT BLACK LONG BLACK **FLAT WHITE** CAPPUCCINO LATTE **PICCOLO AFFAGATO HOT CHOCOLATE**

MOCHA

TEA CUP TEA POT \$3.00 member • \$3.50 non-member

\$3.80 member • \$4.30 non-member

\$2.80 member • \$3.30 non-member

\$4.00 member • \$4.50 non-member