



# Dinner Menu

## 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  
½ dozen - \$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 **HO** **DF**

Crisp wonton with mesclun house salad mix, marinated prawns, Asian style dressing and toasted sesame seeds  
\$17 member • \$19 non-member

### HALOUMI MACAMIA & FIG **HO** **GF** **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** **V**

## 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 **GF**

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 **HO** **VG** **V** **DF** **GF**

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

**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.



RESTAURANT & DECK

## 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 GF

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 GF HO

Chicken breast, maple bacon topped with maple syrup, broccolini and sweet potato chips

\$25 member • \$28 non-member

### BALSAMIC SALMON WITH ROSTI GF HO

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 choy and crispy crackling  
A North Lakes favourite!

\$26 member • \$29 non-member

### BANYAN REEF & BEEF GF

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

\$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