



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 BRIE

Brie cheese baked with red wine and pomegranate glaze with lavosh crackers

\$10.50 member • \$12.50 non-member

CRUSTY COB LOAF TO SHARE

Served with pesto, garlic and semi dried tomato butters

\$9 member • \$10 non-member

LEMON PEPPER CALAMARI

Served with petite salad, house made tartare sauce and lemon

\$15 member • \$17 non-member

CONFIT GARLIC BREAD

House baked with confit garlic & mozzarella cheese

\$8.50 member • \$9.50 non-member

OYSTER SHED

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

dozen - \$31 member • \$34 non-member

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

TAPAS

\$10 member • \$12 non-member

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

SCALLOPS WITH FETTA, CRUNCHY CAPERS AND CRISPY PROSCIUTTO **GF HO**

TEMPURA PRAWNS, CARAMELISED LIME WITH TEQUILA AND CHIVE MAYONNAISE

PORK BELLY, SCALLOPS AND CARAMEL SAUCE WITH CRISPY CRACKLING **GF**

CORN FRITTERS WITH SHALLOTS, SUN-DRIED TOMATO TAPENADE AND TOASTED PINE NUTS **GF HO V**

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

KILPATRICK OYSTERS - smoky kilpatrick mix **GF**

dozen - \$34 member • \$37 non-member

½ dozen - \$22 member • \$25 non-member

SALADS

VERMICELLI ASIAN PRAWNS GF HO DF

Mixed leaf house salad tossed with sesame dressing, soft rice noodles, black sesame seeds and Asian marinated prawns

\$17 member • \$19 non-member

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

HALLOUMI, BEETROOT & FIG V GF HO

Mixed leaf house salad infused apple cider vinaigrette, baby beetroot, halloumi, pickled Banyan figs with a pomegranate glaze

\$17 member • \$19 non-member

- Match with *T'gallant Juliet Blush Moscato (Victoria)*

SMOKED CHICKEN & AVOCADO DF HO

Cold smoked chicken breast, crisp lettuce, mixed leaf house salad, cherry tomatoes, infused white balsamic vinaigrette and fresh avocado fan

\$17 member • \$19 non-member

- Match with *T'gallant Cape Schanck Rose (Victoria)*

SALAD TOPPERS

\$5 member • \$6 non-member

ADD SMOKED SALMON
ADD CRUMBED CHICKEN
ADD CRUMBED PRAWNS
ADD LEMON PEPPER CALAMARI

PASTA, RICE & GRAINS

CHICKEN CHORIZO PAPARDELLE

Chicken breast and Spanish sausage tossed with thick Italian pasta, shallots, confit garlic, house made Napoli, wilted spinach and topped with parmesan cheese

\$26 member • \$29 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 CURRY HO VG V DF

Slow cooked root vegetables in Indian korma spices served with jasmine rice, papadum's and topped with cashews

\$24 member • \$27 non-member

- Match with *Penfolds Koonunga Hill Cabernet Sauvignon (Coonawarra, South Australia)*

ADD DICED 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

450G T-BONE

Two sides to this steak, the eye fillet and the porter house cooked on the bone

\$39 member • \$42 non-member

- Match with Pan Head Pale Ale (4.6%)

200G EYE FILLET

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

\$35 member • \$38 non-member

- Match with Wolf Blass Shiraz (Barossa, SA)

300G ANGUS RIB FILLET

100 Day heavily marbled grain fed 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

\$29 member • \$32 non-member

- Match with Saltram Pepperjack Shiraz (South Australia)

STEAK TOPPERS

CRUMBED PRAWNS (4)

\$8 member • \$9 non-member

LEMON PEPPER CALAMARI (4)

\$9 member • \$10 non-member

NATURAL OYSTERS (4)

\$11 member • \$13 non-member

KILPATRICK OYSTERS (4)

\$12 member • \$14 non-member

GRILLED BAY BUG

\$13 member • \$15 non-member

SAUCES

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

MUSTARD

Seeded, hot English, Dijon

your steak guide

BLUE

RARE

MEDIUM RARE

MEDIUM

MEDIUM WELL

WELL DONE



SPECIALTY MAINS

BARRAMUNDI WITH PISTACHIO **GF** **HO**

Pan seared barramundi fillet baked with pistachio crust resting on risotto cake with asparagus spears

\$28 member • \$31 non-member

- Match with Squealing Pig Sauvignon Blanc
(Marlborough, New Zealand)

MAPLE CHICKEN **GF** **HO**

Chicken breast with maple bacon, maple syrup and broccolini served with sweet potato fries

\$25 member • \$28 non-member

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

BANYAN PORK BELLY

Northern Rivers twice cooked pork belly, Asian infused sauce, mash potato, Bok choy and crispy crackling - A North Lakes favourite!

\$26 member • \$29 non-member

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

BANYAN SIGNATURE REEF AND BEEF **GF**

200g Eye fillet cooked to your liking with pommes pave, roasted field mushroom, beetroot coulis, topped with a grilled Moreton Bay bug tail, pickled Banyan figs and Béarnaise sauce

\$43 member • \$47 non-member

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

CHICKEN SCHNITZEL

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

\$22 member • \$25 non-member

PARMIGIANA TOPPER

Add \$4 member • \$4.50 non-member

- Match with Bulmers Cider (4.7%)

SIDES

\$7 member • \$8 non-member

BEER BATTERED CHIPS

SWEET POTATO FRIES

WEDGES WITH SWEET CHILLI & 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

DESSERT

CHURROS

Dusted with cinnamon sugar and served with hot caramel and chocolate sauce

\$8 member • \$10 non-member

MANGO & PASSIONFRUIT PANNA COTTA ^{GF}

Italian baked cream with mango, topped with passionfruit coulis and sugar shards

\$8 member • \$10 non-member

CRÈME BRÛLÉE

Served chilled with burnt sugar and almond bread

\$8 member • \$10 non-member

STICKY DATE PUDDING

Served hot with butterscotch sauce and vanilla ice cream

\$8 member • \$10 non-member

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

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