



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

FETTA BRUSCHETTA

Toasted Turkish paddle, topped with tomato bruschetta mix, fetta, parmesan cheese and a pomegranate balsamic glaze

\$11 member • \$13 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

\$16 member • \$18 non-member

CONFIT GARLIC BREAD

House baked with confit garlic and mozzarella cheese

\$9 member • \$10 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

\$9 member • \$11 non-member

MACARONI AND CHEESE CROQUETTES WITH KEWPIE MAYONNAISE **V**

HERVEY BAY SCALLOPS, CARMELISED LEEK AND HONEY **GF**

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

SPICED VEGETABLE SAMOSA WITH KORMA SAUCE AND CASHEWS **GF** **HO** **V**

- Match with Craft beer tasting paddle

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 T'Gallant Spritzed Prosecco

HALLOUMI & FIG V GF HO

Mixed leaf house salad, grilled halloumi, pickled Banyan figs and an infused apple cider vinaigrette

\$17 member • \$19 non-member

- Match with T'Gallant Juliet Blush Moscato (Victoria)

CHICKEN & AVOCADO DF HO

Cold pressed 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 St Huberts The Stagg Chardonnay

SALAD TOPPERS

ADD CRUMBED CHICKEN

\$5 member • \$6 non-member

ADD CRUMBED PRAWNS

\$8 member • \$9 non-member

ADD LEMON PEPPER CALAMARI

\$8 member • \$9 non-member

PASTA, RICE & GRAINS

PUMPKIN RAVIOLI

Spinach and ricotta poached pillows tossed with shallots, roasted pumpkin, confit garlic in a creamy sauce topped with parmesan cheese and toasted pine nuts

\$24 member • \$27 non-member

ADD DICED CHICKEN GF

\$5 member • \$6 non-member

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

SNOW PEA STIR FRY HO VG V DF

Snow peas, wombok and seasonal vegetables tossed with sweet chilli sauce, served with jasmine rice and topped with roasted chickpeas

\$24 member • \$27 non-member

ADD DICED CHICKEN GF

\$5 member • \$6 non-member

ADD PRAWNS

\$8 member • \$9 non-member

- Match with T'Gallant Cape Schank Pinot Grigio

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)

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%)

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)

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 Saltram Pepperjack Shiraz (South Australia)

350G ANGUS RUMP

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

\$31 member • \$34 non-member

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

STEAK TOPPERS

CRUMBED PRAWNS (4)

\$8 member • \$9 non-member

LEMON PEPPER CALAMARI (4)

\$8 member • \$9 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 GF

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

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)

PESTO CHICKEN **GF HO**

Oven baked chicken breast, with pesto cream, broccolini, corn on the cob, blistered cherry tomatoes and 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)

BARRAMUNDI WITH MANGO CHILLI SALSA **GF HO**

Pan seared barramundi fillet, on potato rosti, asparagus spears and topped with a house made mango and chilli salsa

\$28 member • \$31 non-member

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

CHICKEN SCHNITZEL

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

\$22 member • \$25 non-member

PARMIGIANA TOPPER

Add \$4 member • \$4.50 non-member

- Match with James Squire 150 Lashes Pale Ale

SIDES

\$8 member • \$9 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

ROCKY ROAD

Chocolate rocky road, with mini marshmallows, chocolate fudge sauce and rocky road ice cream

\$8 member • \$10 non-member

MANGO & PASSIONFRUIT PANNA COTTA

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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