

## 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.





# Ala 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 W

HERVEY BAY SCALLOPS, CARAMELISED LEEK AND HONEY GF

PORK BELLY, SCALLOPS AND CARAMEL 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 G

dozen - \$34 member • \$37 non-member ½ dozen - \$22 member • \$25 non-member



### SALADS

#### **VERMICELLI ASIAN PRAWNS @ @ @**

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 HD

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 @ 100

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 @

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** 

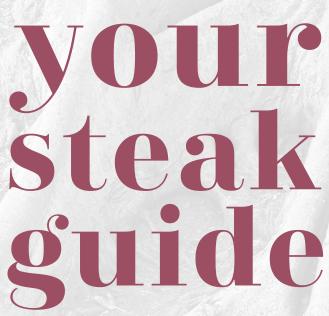
\$13 member • \$15 non-member

#### SAUCES GF

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

#### **MUSTARD**

Seeded, hot English, Dijon



BLUE

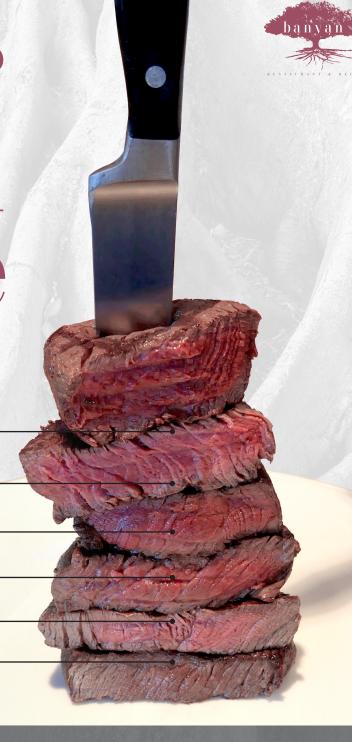
RARE

MEDIUM RARE

MEDIUM

MEDIUM WELL

WELL DONE





### SPECIALTY MAINS

#### BANYAN SIGNATURE REEF AND BEEF @

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 @ 100





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 @ @

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
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 • \$4.30 non-member \$4.00 member • \$4.50 non-member

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