

Modern Australian food experience with a selection of our most popular Banyan dishes to share

ON ARRIVAL CONFIT GARLIC BREAD

Hand stretched with mozzarella cheese

TAPAS TO SHARE

Beetroot fetta arancini with pesto (V)
Cajun chicken tenderloin, blistered cherry tomato with tzatziki (GF) (HO)
Tempura prawns, sichuan, honey and black sesame seeds

MAINS BANYAN PORK BELLY

Northern Rivers twice cooked pork belly served with an Asian infused sauce and crispy crackling

MOROCCAN CHICKEN (HO) (GF)

Oven baked Moroccan marinated chicken breast, Dutch carrots, potato scallops, tzatziki and blistered cherry tomatoes

200G EYE FILLET (HO) (GF)

Grilled medium - the leanest cut of beef sourced from Conondale Range

SIDES

Asian greens | coleslaw | confit rolled chats

DESSERT TOWER

Chef's selection of petit fours dessert tower served with macaroons and berry compote