



Winter Banquet Menu

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



TO BEGIN

CONFIT GARLIC BREAD

Hand stretched with mozzarella cheese

TAPAS TO SHARE

THAI FISH CAKES (HO)

With paw paw chutney and pickled cucumber

CAJUN DUSTED CHICKEN TENDERLOIN (GF)

With blistered cherry tomatoes and tzatziki

SPICED VEGETABLE SAMOSAS (HO) (V) (DF) (VG)

With tomato relish and cashews

MAINS

BANYAN PORK BELLY

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

BARRAMUNDI SALSA (GF) (HO)

Pan seared barramundi with Mediterranean salsa and fried capers

200G EYE FILLET (HO) (GF)

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

SIDES

Asian greens | coleslaw | confit rolled chats

DESSERT

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