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RESTAURANT & DECK

## Spring Lunch Menu

### CHICKEN AND CORN POTTED PIE

Slow cooked chicken breast in a Béchamel sauce,  
topped with corn and crisp puff pastry

**\$16 member • \$18 non-member**

- Match with the Stag Chardonnay (Margaret River WA)

### CRUMBED PRAWNS

Flash fried lightly crumbed prawns, beer battered  
chips, garden salad, lemon and tartare sauce

**\$17 member • \$19 non-member**

- Match with the Stag Chardonnay (Margaret River WA)

### THE LUNCH RUMP

250g Rump cooked to your liking, served with garden salad,  
beer battered chips and your choice of sauce

**\$19 member • \$22 non-member**

- Match with Saltram Shiraz (Barossa Valley SA)

### WAGYU BEETROOT BURGER

Grilled Wagyu beef patty with crisp lettuce, tomato,  
cheddar cheese and tomato relish on a beetroot milk bun,  
served with beer battered chips

**\$17 member • \$19 non-member**

Gluten free bun available add \$2

- Match with craft beer tasting paddle

### MONGOLIAN PORK STIR FRY HO GF

Pan seared pork, bok choy, wombok, baby corn and  
water chestnut. Served with fried vermicelli noodles,  
Jasmine rice and tossed with our own Mongolian sauce

**\$14 member • \$16 non-member**

- Match with the Cape Schanck Pinot Grigio (Vic)

### CRISPY FLATHEAD

Flash fried tempura flathead, served with beer battered  
chips, garden salad, lemon and house made tartare

**\$16 member • \$18 non-member**

- Match with the Cape Schanck Rosé (Vic)

Friday to Sunday 11.30am - 3pm