

The name Banyan was inspired by the Moreton Bay Fig, (commonly known as the Australian Banyan) which is native to the local area and represents the Banyan Restaurant and Deck's philosophy on food:

Source the finest produce from the land and sea in our surrounds and combine this with top quality ingredients from some of Australia's best producers to create a unique, modern Australian dining experience.

Our dedicated hosts look forward to making your visit to Banyan Restaurant and Deck memorable. Please enjoy our full table service today for your meals and beverages.



b a n y a n

R E S T A U R A N T & D E C K

Spring Menu

KEY:

GF

gluten free

V

vegetarian

VG

vegan

HO

healthy option

DF

dairy free

MEMBERS PRICE / NON-MEMBERS PRICE

BANYAN

Spring Menu



ENTRÉE

BAKED BRIE 15 / 17 GF

Brie cheese topped with red wine and rustic herbs then oven baked served with lavosh crackers

LEMON PEPPER CALAMARI

Flash fried with petite salad, house made tartare sauce and lemon

FETTA BRUSCHETTA V

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

CRUSTY COB LOAF TO SHARE V

Served with pesto, garlic, and semi dried tomato butters

CONFIT GARLIC BREAD V

Hand stretched, oven baked with mozzarella cheese

15 / 17

17 / 19

11 / 13

9 / 10

9 / 10

TAPAS

\$10 MEMBER • \$12 NON-MEMBER

TEMPURA PUMPKIN FLOWERS HO V

With pumpkin puree and toasted pine nuts

CAJUN CHICKEN TENDERLOIN HO GF

With blistered cherry tomato and tzatziki

PORK BELLY & SCALLOPS GF

With caramel sauce and crispy crackling

HALLOUMI WRAPPED IN PROSCIUITTO GF

With pesto and pine nuts

OYSTER SHED

NATURAL OYSTERS HO GF

With lemon wedge

½ dozen 19 / 21
dozen 31 / 34

KILPATRICK OYSTERS GF

Smoky Kilpatrick mix

½ dozen 22 / 25
dozen 34 / 37

BANYAN

Spring Menu



SALADS

KOREAN GOCHUJANG CHICKEN HO DF

17 / 19

Battered chicken tenderloin tossed with hot pepper sauce served on crisp ice berg lettuce, vermicelli noodles and fresh salad mix, topped with house made Nam jim

Match with: Cape Schanck by T'gallant Pinot Noir (Wine Tap)

HALLOUMI, BEETROOT & FIG GF HO V

17 / 19

Mixed leaf house salad, infused apple cider vinaigrette, baby beetroot, halloumi and pickled Banyan figs

Match with: T'gallant Juliet Blush Moscato, Victoria (Wine on Tap)

SMOKED SALMON & AVOCADO DF HO GF

17 / 19

Cold smoked salmon, crisp lettuce, house salad mix house salad, cherry tomatoes, infused white balsamic vinaigrette and fresh avocado and handmade salmon flowers

Match with: The Stag Chardonnay, Margaret River, WA (Wine on Tap)

SALAD TOPPERS

ADD CRUMBED CHICKEN 5 / 6

ADD CRUMBED PRAWNS 8 / 9

ADD LEMON PEPPER CALAMARI 8 / 9

KIDS MENU

Kids Meals includes drink and ice cream (12 and under only)

\$10 MEMBER / \$12 NON-MEMBER

MINI PIZZA WITH CHIPS

CHICKEN NUGGETS WITH CHIPS

BATTERED FISH WITH CHIPS

SPAGHETTI BOLOGNAISE WITH CHIPS

CHEESE BURGER WITH CHIPS (GF BUN AVAILABLE)

BANYAN

Spring Menu



PASTA, RICE & GRAINS

VEGAN SIU MAI GF HO V DF VG 24 / 27

Wombok, bok choy, snow peas, Asian slaw, coconut cream with wonton wrapped mushroom and vegetable dumplings. Served with Jasmine rice and topped with toasted walnuts

Match with: Fifth Leg Treasure Hunter Semillion Sauvignon Blanc, Western Australia (wine on Tap)

ADD DICED CHICKEN GF 5 / 6

CHICKEN AND CHORIZO PAPPARDELLE 26 / 29

Pan seared shallots, garlic, chilli, chicken breast and Spanish sausage tossed in a house made Napoli sauce with thick pappardelle pasta, topped with parmesan cheese

Match with: Squealing Pig Pinot Noir, Central Otago NZ

WHITE SAMBUCA SEAFOOD RISOTTO GF 26 / 29

Prawns, barramundi, salmon, squid, mussels and scallops poached in white wine, tossed with cream in Italian rice, with a dash of white Sambuca

Match with: Little Berry Sauvignon blanc, Adelaide Hills SA)

SIDES

\$8 MEMBER / \$9 NON-MEMBER

BEER BATTERED CHIPS
SWEET POTATO FRIES
WEDGES WITH SWEET CHILLI & SOUR CREAM
COLESLAW
MIXED LEAF SALAD
SEASONAL VEGETABLES

BANYAN

Spring Menu



SPECIALTY MAINS

LAMB RUMP GF HO

Cajun dusted lamb rump, pan seared and oven baked medium. Served on risotto cake with grilled egg plant, roasted pepper, and wilted spinach, topped with beef jus and tzatziki

Match with: Wynns Coonawarra Estate The Gables Caberet Sauvignon, Coonawarra SA

32 / 35

MAPLE CHICKEN WITH BACON GF HO DF

Baked chicken breast topped with bacon, served with broccolini and sweet potato fries, and topped with maple syrup

Match with: St Huuberts The Stag Pinot Grigio, South Australia

26 / 29

BANYAN SIGNATURE REEF AND BEEF GF

200g Eye fillet cooked to your liking with pommes pave, roasted field mushrooms, and beetroot coulis, topped with a grilled Moreton Bay bug tail, pickled Banyan figs and Béarnaise sauce

Match with: Squealing Pig Pinot Noir, Central Otago, NZ

46 / 49

BANYAN PORK BELLY

Northern Rivers twice cooked pork belly, Asian infused sauce, mash potato, bok choy and crispy crackling - A North Lakes favourite!

Match with: Cape Schanck by T, Gallant (Wine on Tap) Pinot Grigio, Victoria

26 / 29

PISTACHIO CRUSTED BARRAMUNDI GF HO

Pan seared barramundi fillet, baked with pistachio crust. Served with potato rosti, broccolini and grilled lime

Match with: Seppelt The Drives Chardonnay, Victoria

29 / 32

CHICKEN SCHNITZEL

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

Match with: 821 South Sauvignon Blanc (Marlborough NZ)

26 / 29

CHICKEN PARMIGIANA

200g Crumbed chicken breast, topped with ham, Napoli sauce and mozzarella cheese. Served with garden salad, beer battered chips and your choice of sauce

Match with: Cape Schanck by T, Gallant (Wine on Tap) Pinot Grigio, Victoria

28 / 31

BANYAN

Spring Menu



BUTCHERS BLOCK

All steaks cooked to your liking with your choice of sauce, served with your choice of two sides - Vegetables, beer battered chips, mashed potato, coleslaw, garden salad or Idaho potato

450g T-BONE 40 / 43

Two sides to this steak, the eye fillet and the porter house cooked on the bone

Match with: Pepperjack Graded Collection Langhorne Creek Shiraz, Langhorne Creek, SA

200g EYE FILLET 36 / 39

The leanest cut of beef sourced from the Conondale Range in Queensland's Sunshine Coast Region

Match with: Pepperjack Shiraz, Barossa Valley, SA

300g ANGUS RIB FILLET 35 / 38

100 Day heavily marbled grain fed Angus beef, sourced from South Australia

Match with: Pepperjack Graded Collection McLaren Vale Shiraz, McLaren Vale, SA

350g ANGUS RUMP 31 / 34

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

Match with: Match with: Pepperjack Malbec, Mendoza, Argentina

STEAK TOPPERS

Only available with main meal or specialty mains

CRUMBED PRAWNS (4) 8 / 9

LEMON PEPPER CALAMARI (4) 8 / 9

NATURAL OYSTERS (4) ^{GF} 11 / 13

KILPATRICK OYSTERS (4) ^{GF} 12 / 14

GRILLED BAY BUG ^{GF} 13 / 15

GARLIC PRAWNS (4) 10 / 13

SAUCES ^{GF}

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

MUSTARD

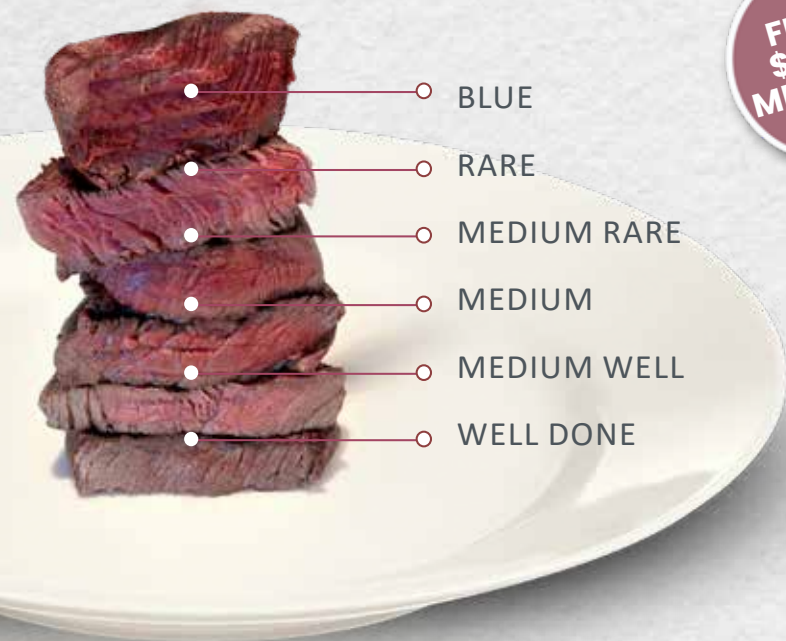
Seeded, hot English, Dijon

BANYAN

Spring Menu



STEAK COOKING GUIDE



- BLUE
- RARE
- MEDIUM RARE
- MEDIUM
- MEDIUM WELL
- WELL DONE

FROM
\$55PP
MEMBERS

BANQUET MENU

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

TEMPURA PUMPKIN FLOWERS (HO) (V)

With pumpkin puree and toasted pine nuts

CAJUN CHICKEN TENDERLOIN (HO) (GF)

With blistered cherry tomato and tzatziki

HALLOUMI WRAPPED IN PROSCIUTTO (GF)

With pesto and toasted pine nuts

MAINS

BANYAN PORK BELLY

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

PISTACHIO CRUSTED BARRAMUNDI

Pan seared barramundi fillet, baked with pistachio crust and served with a potato rosti, broccolini and grilled lime

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 macarons and berry compote

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DESSERT

LEMON MERINGUE PANNA COTTA ^{GF}

Italian baked cream topped with lemon curd and house made meringue

8 / 10

CHURROS

Churros piping hot tossed in cinnamon sugar and served with chocolate and caramel sauce

8 / 10

CRÈME BRÛLÉE

Served chilled with burnt sugar and almond bread

8 / 10

STICKY DATE PUDDING

Served hot with butterscotch sauce and vanilla ice cream

8 / 10

TEA & COFFEE

SHORT BLACK

3 / 3.5

LONG BLACK

4 / 4.5

FLAT WHITE

4 / 4.5

CAPPUCCINO

4 / 4.5

LATTE

4 / 4.5

PICCOLO

4 / 4.5

AFFAGATO

4 / 4.5

HOT CHOCOLATE

4 / 4.5

MOCHA

4 / 4.5

TEA CUP

2.8 / 3.3

TEA POT

4 / 4.5

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.