

Easy Order

Spring Menu

ENTRÉE

LEMON PEPPER CALAMARI

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

17 / 19

FETTA BRUSCHETTA V

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

11 / 13

CRUSTY COB LOAF V TO SHARE

Served with pesto, garlic and semi dried tomato butters

9 / 10

CONFIT GARLIC BREAD V

Hand stretched, oven baked with mozzarella cheese

9 / 10

TAPAS

\$10 MEMBER • \$12 NON-MEMBER

TEMPURA PUMPKIN FLOWERS

With pumpkin puree and toasted pine nuts HO V

CAJUN CHICKEN TENDERLOIN

With blistered cherry tomato and tzatziki HO GF

HALLOUMI WRAPPED IN PROSCIUTTO

With pesto and toasted pine nuts GF

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

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

40 / 43

200G EYE FILLET

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

36 / 39

300G ANGUS RIB FILLET

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

35 / 38

350G ANGUS RUMP

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

31 / 34

SAUCES GF

Mushroom, pepper, beef jus, Dianne, garlic cream, Béarnaise or seeded, hot English or Dijon mustard

STEAK TOPPERS

Only available with specialty mains or main meals

CRUMBED PRAWNS (4)

8 / 9

LEMON PEPPER CALAMARI

8 / 9

NATURAL OYSTERS (4) GF

11 / 13

KILPATRICK OYSTERS (4) GF

12 / 14

GRILLED BAY BUG GF

13 / 15

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SPECIALTY MAINS

BANYAN SIGNATURE REEF AND BEEF ^{GF}

46 / 49

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

MAPLE CHICKEN WITH BACON

26 / 29

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

PISTACHIO CRUSTED BARRAMUNDI

29 / 32

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

BANYAN PORK BELLY

26 / 29

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

CHICKEN SCHNITZEL

26 / 29

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

CHICKEN PARMIGIANA

28 / 31

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

BAR SNACKS

\$8 MEMBER • \$9 NON-MEMBER

BEER BATTERED CHIPS

SWEET POTATO FRIES

WEDGES SWEET CHILLI AND SOUR CREAM