

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.



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

Summer Menu

KEY:

GF

gluten free

V

vegetarian

VG

vegan

HO

healthy option

DF

dairy free

MEMBERS PRICE / NON-MEMBERS PRICE

BANYAN

Summer Menu



ENTRÉE

LEMON PEPPER CALAMARI 17 / 19

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

FETTA BRUSCHETTA ^V 11 / 13

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

CRUSTY COB LOAF TO SHARE ^V 9 / 10

Served with pesto, garlic, and semi dried tomato butters

CONFIT GARLIC BREAD ^V 9 / 10

Hand stretched, oven baked with mozzarella cheese

TAPAS

\$10 MEMBER • \$12 NON-MEMBER

PORCINI TRUFFLE ARANCINI ^{HO} ^V

With tequila mayonnaise

SPICY KOREAN CHICKEN TENDERLOIN ^{HO}

With pickled daikon

PORK BELLY & SCALLOPS ^{GF}

With caramel sauce and crispy crackling

HALLOUMI WRAPPED IN PROSCIUTTO ^{GF}

With pesto and pine nuts

OYSTER SHED

NATURAL OYSTERS ^{HO} ^{GF} *½ dozen 19 / 21*
dozen 31 / 34

With lemon wedge

KILPATRICK OYSTERS ^{GF} *½ dozen 22 / 25*
dozen 34 / 37

Smoky Kilpatrick mix

BANYAN

Summer Menu



SALADS

PANCETTA AND FETTA HO DF CHICKEN SALAD

17 / 19

Grilled chicken, crispy pancetta, garden leaves, house salad mix, cherry tomatoes and fetta; drizzled with apple cider vinaigrette

Match with: Cape Schanck by T'gallant Pinot Grigio (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, VIC (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, VIC (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

Summer Menu



PASTA, RICE & GRAINS

VEGAN LAKSA GF HO V DF VG 25 / 27

Slow cooked Malaysian laksa broth with Asian vegetables, bamboo shoots, corn spears; topped with bean shoots and fried shallots

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

ADD DICED CHICKEN GF 5 / 6

ADD PRAWNS GF 8 / 9

CHICKEN AND MASCARPONE RISOTTO 26 / 29

Chicken breast, pan seared shallots, wilted spinach and garlic, tossed in rose sugo and served with Italian rice; topped with mascarpone cheese and toasted pine nuts

Match with: Squealing Pig Pinot Noir rosé, Marlborough NZ

LINGUINE MARINARA GF 27 / 30

Prawns, barramundi, salmon and squid poached in white wine, tossed with house made Napoli, and linguine; topped with baked scallop

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

Summer Menu



SPECIALTY MAINS

SNAPPER WITH CHIMICHURRI GF HO 32 / 35

Pan seared snapper fillet, baked with potato scallops asparagus and served with house made chimichurri

Match with: Secret Stone Pinot Gris, Marlborough NZ

BANYAN SIGNATURE REEF AND BEEF GF 46 / 49

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: Wynns Coonawarra Estate The Gables Caberet Sauvignon, Coonawarra SA

CHICKEN WITH MANGO SALSA GF HO 26 / 29

Baked chicken breast resting on broccolini topped with mango salsa and crumbled pancetta served with sweet potato fries

Match with: Pepperjack Chardonnay, SA

BANYAN PORK BELLY 26 / 29

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, VIC

CHICKEN SCHNITZEL 26 / 29

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

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

Match with: The Stag Chardonnay, VIC

BANYAN

Summer 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

300G PORTERHOUSE 32 / 36

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

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

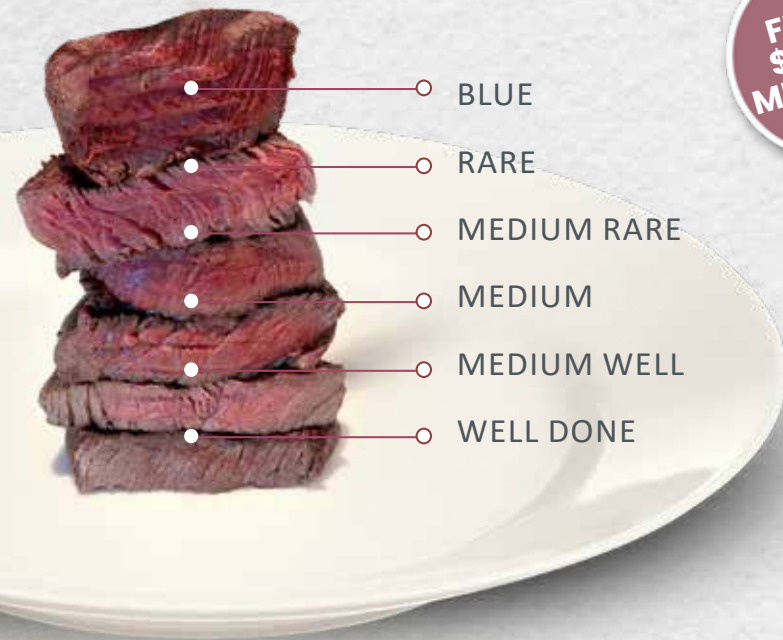
Seeded, Hot English, Dijon

BANYAN

Summer 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

PORCINI TRUFFLE ARANCINI (HO) (V)

With tequila mayonnaise

SPICY KOREAN CHICKEN TENDERLOIN (HO)

With pickled daikon

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

SNAPPER WITH CHIMICHURRI

Pan seared snapper fillet, baked with potato scallops asparagus and served with house made chimichurri

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

Minimum of two people

BANYAN

Summer Menu



DESSERT

MOJITO

PANNA COTTA GF

Italian baked cream topped with dried limes and vanilla pashmak

9 / 11

SEMIFREDDO

White chocolate and raspberry soft ice-cream with honey comb and freeze dried raspberry powder

9 / 11

CRÈME BRÛLÉE

Served chilled with burnt sugar and almond bread

9 / 11

STICKY DATE PUDDING

Served hot with butterscotch sauce and vanilla ice cream

9 / 11

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.