

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

Autumn Menu



KEY:

GF

gluten free

V

vegetarian

VG

vegan

HO

healthy option

DF

dairy free

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.

ENJOY YOUR DINING EXPERIENCE...

BANYAN

Autumn Menu



ENTRÉE

CONFIT GARLIC & CHEESE BREAD V 10.5 / 12.5

Hand stretched, oven baked with mozzarella cheese

ADD BACON 1 / 2

KING PRAWNS GF DF 21 / 24

Capsicum romesco, chorizo sausage, charred lime & rocket

This dish contains nuts

KALE & ONION BHAJIS GF V VG 16 / 18

Zesty lime & caraway coconut yoghurt & micro herbs

SMOKED SALMON ROULADE GF 22.9 / 25.9

Creamed cheese, dill, avocado, lemon & herbs

SALT & PEPPER CALAMARI GF DF 18 / 20

Lemon & aioli sauce

OYSTER SHED

NATURAL OYSTERS HO GF DF ½ dozen 24 / 27
dozen 41 / 44

Mignonette sauce & lemon

KILPATRICK OYSTERS GF ½ dozen 26 / 29
dozen 42 / 45

Smoky Kilpatrick mix

SIDES

CHIPS DF 10 / 12

House seasoning & aioli

CAJUN PRAWN & CHORIZO SKEWER GF 10 / 12

Smoked spiced butter

HOUSE VEGETABLES GF V 10 / 12

Daily selection with herb butter

MAPLE CORN BREAD V 7 / 8

Drenched with maple infused butter

BANYAN

Autumn Menu



SALADS

COCONUT POACHED CHICKEN GF DF HO

Pickled vegetables, roasted peanuts, picked coriander & nahm prik dressing

Vegetarian option available

Match with: St Huberts The Stag Chardonnay, Vic

24 / 27

CAESAR SALAD GF

Cos lettuce, bacon, parmesan cheese, anchovies, poached egg & croutons

Vegetarian option available

Match with: Cape Schanck Pinot Grigio, Vic

18 / 20

MEXICAN PRAWN AGUACHILE GF DF HO

Prawns, cucumber, avocado, red onion, heirloom cherry tomatoes & blue corn tostadas

Match with: Fifth Leg Treasure Hunter Semillon Sauvignon Blanc, WA

28 / 31

SALAD TOPPERS

SMOKED CHICKEN BREAST (150G) GF DF

8 / 9

COOKED PRAWNS (6) GF DF

10 / 12

PASTA

SMOKED HAM HOCK & GREEN PEA RISOTTO GF

Succulent shredded ham, parmesan cheese, & fresh mint

Match with: Cape Schanck By T'Gallant Rose, Vic

25 / 28

CHICKEN, SEMI DRIED TOMATO & CHORIZO PENNE

Smoked paprika, capsicum, tomato sauce & parmesan cheese

Gluten Free option available

Match with: Fifth Leg Cabernet Merlot, WA

28 / 31

PRAWN & SALMON ORZO

Braised fennel, chilli flakes, local prawns, hot smoked salmon & lemon

Match with: Squealing Pig Sauvignon Blanc, NZ

32 / 35

BANYAN *Autumn Menu*



SPECIALTY MAINS

KANSAS BBQ CHICKEN BREAST

Maple corn bread, mac & cheese croquette, cabbage slaw & BBQ sauce

Match with: Fifth Leg Cabernet Merlot, WA

29 / 32

BRAISED LAMB SHOULDER GF DF 33 / 36

Roasted vegetable caponata, potato rosti & jus

Match with: Fifth Leg Cabernet Merlot, WA

BLACKENED ATLANTIC GF DF HO SALMON 36 / 39

Capsicum romesco, corn & avocado salsa & grilled lime

This dish contains nuts

Match with: Cape Schank Pinot Noir, Vic

CONFIT DUCK MARYLAND GF DF 32 / 35

Miso pumpkin puree, potato rosti & grilled broccolini

Match with: Fifth Leg Semillon Sauvignon Blanc, WA

CHERMOULA BARRAMUNDI DF HO 32 / 35

Lemon, toasted cashew & zucchini moghrabieh & tomato dressing

This dish contains nuts

Match with: Squealing Pig Sauvignon Blanc, NZ

BANGALOW PORK CUTLET GF DF 31 / 34

Apple relish, rosti potato, honey braised carrots & spinach

Match with: Cape Schanck Rose, Vic

CHICKEN PARMIGANA BLANCO 30 / 33

Truffle white sauce, smoked ham, mozzarella cheese, chips & salad

Match with: Fifth Leg Semillon Sauvignon Blanc, WA

CHICKEN PARMIGANA 30 / 33

Sugo sauce, smoked ham, mozzarella cheese, chips & salad

Match with: Cape Schank By T'Gallant Rose, Vic

CHICKEN SCHNITZEL 25 / 28

Salad, chips & sauce

Match with: Diablo Ginger Beer

BANYAN

Autumn Menu



BUTCHERS BLOCK

All steaks cooked to your liking with your choice of two steak sides.

200g EYE FILLET

46 / 49

Grass fed beef sourced from the largest cattle producing regions across eastern Australia, known for its extreme tenderness & flavour.

Match with: Pepperjack Shiraz, Barossa Valley, SA

300g BEEF FILLET

35 / 38

With a marble score of 1+, this meat is sourced from a 100 day grain fed cattle.

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

300g ANGUS RIB FILLET

43 / 46

100 days on a highly nutritious ration to consistently deliver a well-marbled product known for its tenderness, juiciness & flavour.

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

350g ANGUS RUMP

36 / 39

This cut is minimum 120 day grain fed with a marble score 1+, derived from Angus cattle.

Match with: Fifth Leg Cabernet Merlot, WA

STEAK SIDES

HOUSE SALAD GF DF V

SEASONAL VEGETABLES GF V

SEASONED FRIES DF

MASH POTATO GF V

SAUCES

MUSHROOM SAUCE GF

TOMATO & CHILLI GF DF

PEPPERCORN SAUCE GF

GRAVY GF DF

STEAK TOPPERS

ROSEMARY MUSHROOM & ROASTED VINE TOMATOES HO GF

5 / 6

BBQ CHICKEN WINGS (3)

6 / 7

SMOKEY SPICED BUTTER PRAWNS (6)

10 / 12

BANYAN

Autumn Menu



KIDS MENU

Kids Meals include drink, soft serve ice cream & activity pack
(12 and under only)

10.5 MEMBER • 12.5 NON-MEMBER

CHEESE BURGER WITH CHIPS
CHICKEN NUGGETS WITH CHIPS
BATTERED FLATHEAD WITH CHIPS
PENNE BOLOGNAISE (GF OPTION AVAILABLE)
GRILLED CHICKEN BREAST WITH CHIPS GF DF

Gluten free options incur a \$2 additional fee

DESSERT

PEANUT BUTTER PARFAIT GF 9.9 / 10.9

Honeycomb crunch & chantilly cream

This dish contains nuts

WARM CHOCOLATE PUDDING 10.9 / 12.9

Chocolate sauce & pistachio ice cream

This dish contains nuts

COCONUT PANNA GF DF VG 9.9 / 10.9
COTTA

Spiced pineapple compote & pineapple crisp

TEA & COFFEE

SHORT BLACK 3.6 / 4.6

LONG BLACK 4.6 / 5.1

FLAT WHITE 4.6 / 5.1

CAPPUCCINO 4.6 / 5.1

LATTE 4.6 / 5.1

PICCOLO 4.6 / 5.1

AFFAGATO 4.6 / 5.1

HOT CHOCOLATE 4.6 / 5.1

MOCHA 4.6 / 5.1

TEA CUP 3.4 / 3.9

TEA POT 4.6 / 5.1

UPGRADE TO A MUG FOR AN EXTRA \$1.10

FULL CREAM, SKIM, LACTOSE FREE, ALMOND, OAT, SOY OR COCONUT
MILK AVAILABLE AT NO EXTRA COST