

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



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.

Autumn Selection

ENJOY YOUR DINING EXPERIENCE

Available: Monday to Sunday 11.30am – 2.30pm
Sunday to Thursday 5.30pm – 8.30pm / Friday and Saturday 5.30pm – 9pm

KEY: **HO** Healthy Option **GF** Gluten Free **V** Vegetarian **VG** Vegan **PB** Plant Based **DF** Dairy Free

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ENTRÉE

LEMON PEPPER CALAMARI GF 17 / 20

Served with house made tartare sauce

HALLOUMI CHIPS GF 17 / 20

Served with chipotle mayonnaise

MOROCCAN CAULIFLOWER V VG 16 / 19

Panko crumbed fried cauliflower served with housemade salsa verde

COB LOAF 12 / 15

Crusty cob loaf served with a trio of butters

CONFIT GARLIC BREAD 10 / 13

Hand stretched with mozzarella cheese

KIDS MENU

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

10 MEMBER • 13 NON-MEMBER

CHICKEN NUGGETS WITH CHIPS

BATTERED FISH WITH CHIPS

SPAGHETTI BOLOGNESE WITH CHIPS

CHEESE BURGER WITH CHIPS (GF BUN AVAILABLE)

GLUTEN FREE OPTIONS INCUR A \$2 ADDITIONAL FEE

OYSTER SHED

NATURAL OYSTERS HO GF

With lemon

½ dozen 22 / 25
dozen 39 / 42

KILPATRICK OYSTERS GF

Smoky Kilpatrick mix

½ dozen 26 / 29
dozen 40 / 43

SIDES

CHIPS 8 / 9

SWEET POTATO FRIES 8 / 9

WEDGES WITH SWEET CHILLI AND SOUR CREAM 8 / 9

MIXED LEAF SALAD 8 / 9

SEASONAL VEGETABLES 8 / 9

CREAMY MASH 8 / 9

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SALADS

BEETROOT, FETA HO GF V & PUMPKIN

Salad mix, baby beets, roasted pumpkin, infused apple cider vinaigrette, feta & topped with toasted walnuts

- Match with Talis Pinot Grigio

17 / 20

CEASER SALAD

Crisp cos lettuce, bacon, parmesan cheese, croutons & topped with a boiled egg

- Match with Lambrook Chardonnay

17 / 20

SALAD TOPPERS

Only Available with a salad

CRUMBED PRAWNS (4)

8 / 9

LEMON PEPPER CALAMARI (4)

8 / 9

GRILLED HALOUMI (4)

8 / 9

GRILLED CHICKEN TENDERLOINS (3)

8 / 9

SPECIALTY MAINS

BANYAN PORK BELLY

26 / 29

Northern Rivers twice cooked pork belly, topped with an Asian infused sauce, served with mash potato, bok choy & crispy crackling

- Match with 821 South Sauvignon Blanc

CHICKEN SCHNITZEL

26 / 29

200g chicken breast crumbed & fried, served with garden salad, chips & your choice of sauce

- Match with Peninsula Panorama Pinot Noir

CHICKEN PARMIGIANA

29 / 32

200g Chicken breast crumbed & fried, topped with ham, Napoli sauce & mozzarella cheese served with garden salad, chips & your choice of sauce

- Match with Smith & Hooper Merlot

MACADAMIA CRUSTED HO GF BARRAMUNDI

31 / 34

Barramundi fillet pan seared then oven baked served with potato rosti, broccolini & topped with fresh house made macadamia crust

- Match with Ha Ha Pinot Gris

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BUTCHERS BLOCK

All steaks cooked to your liking with your choice of sauce, served with either garden salad & chips or seasonal vegetables.

200g EYE FILLET

40 / 43

Leanest cut of beef sourced from Conondale Range in Queensland's Sunshine Coast Region

- Match with Basileus Shiraz

300g ANGUS RIB FILLET

41 / 44

100-day grain fed beef & heavily marbled Angus beef sourced from South Australia

- Match with Wirra Wirra Church Block

350g ANGUS RUMP

34 / 37

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

- Match with Jim Barry The Atherley Cabernet Sauvignon

STEAK TOPPERS

Only Available with a main meal

CRUMBED PRAWNS (4)

8 / 9

LEMON PEPPER CALAMARI (4)

8 / 9

KILPATRICK OYSTERS (4)

12 / 15

NATURAL OYSTERS (4)

11 / 14

SAUCES GF

MUSHROOM
GARLIC CREAM
PEPPERCORN
BEEF JUS
BEARNAISE
DIANNE

MUSTARDS

SEEDED
HOT ENGLISH
DIJON

FROM THE PANS

THAI GREEN CURRY HO VG V DF GF 24 / 27

Seasonal vegetables tossed with house made green curry, served with jasmine rice topped with fried shallots

- Match with Smith & Hooper Merlot

ADD DICED CHICKEN GF

5 / 6

SEAFOOD RISOTTO

28 / 31

Prawns, barramundi, calamari & scallops, poached in white wine with creamy Italian rice topped with parmesan cheese & micro herbs

- Match with Talis Pinot Grigio

GNOCCHI BOSCAIOLA

28 / 31

Bacon & button mushrooms sautéed with garlic & shallots tossed with potato dumplings in a rose sugo topped with parmesan & micro herbs

- Match with Estandon Rosé

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DESSERT

BLACK FOREST PANNA COTTA GF 9 / 11

Chocolate baked cream topped with black cherry compote, chocolate flakes & chocolate fairy floss

CREME BRULEE 9 / 11

Served chilled with burnt sugar & short bread

STICKY DATE PUDDING 9 / 11

Served warm drizzled with butterscotch sauce & vanilla icecream

TIRAMISU 9 / 11

Served chilled with biscotti

TEA & COFFEE

SHORT BLACK 3.6 / 4.1

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

HOT CHOCOLATE 4.6 / 5.1

TEA CUP 3.4 / 3.9

TEA POT 4.6 / 5.1

UPGRADE TO A MUG FOR AN EXTRA \$1

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