

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.





### 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.



*Winter Warmers*

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:



Healthy Option



Gluten Free



Vegetarian



Vegan



Dairy Free



# BANYAN

## Winter Warmers



### ENTRÉE

#### LEMON PEPPER CALAMARI GF 17 / 22

Served with house made tartare sauce

#### HALOUMI CHIPS GF 17 / 22

Served with chipotle mayonnaise

#### COB LOAF & HAND WHIPPED BUTTER 12 / 17

Crusty hot cob loaf served with a  
trio of hand whipped butters -  
Sun dried tomato, confit garlic and pesto butter

#### CONFIT GARLIC BREAD 10 / 15

Hand stretched with mozzarella cheese

### OYSTER SHED

#### WAKAME OYSTERS GF HO ½ dozen 31 / 36 dozen 52 / 57

with black caviar

#### NATURAL OYSTERS GF HO ½ dozen 29 / 34 dozen 50 / 55

with lemon wedge

#### KILPATRICK OYSTERS GF ½ dozen 33 / 35 dozen 53 / 58

Smokey kilpatrick mix

### TAPAS

15 / 20 EACH OR SELECT ANY 3 TAPAS FOR 30 / 35

#### MOROCCAN CAULIFLOWER V VG

Panko crumbed fried cauliflower served with  
house made chimichurri

#### TAPAS PORK BELLY GF

Tender pork belly pieces and scallops resting  
on caramel sauce and crispy crackling

#### SCALLOP DUMPLINGS

Steamed prawn and scallop dumplings served  
with sweet chilli ginger dipping sauce

#### CAJUN CHICKEN GF

Cajun chicken tenderloins with pesto, blistered  
cherry tomatoes and toasted pine nuts



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## BUTCHERS BLOCK

Grilled to your liking, with your choice of 2 sides and a sauce.  
Chips, garden salad, seasonal vegetables or creamy mash.

### OP DRY AGED

#### RIB ON THE BONE GF

Grain fed Rib Eye, dry aged for 5 weeks, developing a full nutty flavor, grilled to your liking, resting on broccolini, confit rolled chats topped with a hand whipped herbed butter

58 / 63

### THE CLOCHE -

#### SMOKED RIB FILLET GF

300g Rib Fillet cooked to your liking, served on top of fondant potato, broccolini, Bay Bugs, drizzled with Nahm Jim and served in a smoking cloche

50 / 55

### 300g ANGUS RIB FILLET

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

42 / 47

### 200g EYE FILLET

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

41 / 46

### 350g ANGUS RUMP

100 day grain fed, MB1+, Angus beef sourced from South Australia

36 / 41

## STEAK TOPPERS

Only available with a main meal

### CRUMBED PRAWNS (4)

10 / 11

### LEMON PEPPER CALAMARI (4)

10 / 11

### KILPATRICK OYSTERS (3)

17 / 20

### NATURAL OYSTERS (3)

15 / 18

### SAUCES GF

MUSHROOM  
PEPPER  
BEEF JUS

DIANNE  
GARLIC CREAM  
BÉARNAISE

### MUSTARDS

SEEDED  
HOT ENGLISH  
DIJON



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### SPECIALTY MAINS

#### BARRA WITH YELLOW CURRY GF HO

31 / 36

Barramundi pan seared then oven baked served on top of garlic smashed potatoes, sautéed green beans, yellow curry sauce and fried basil

#### NORTHERN RIVERS PORK BELLY 26 / 31

Northern Rivers pork belly slow cooked in master stock, topped with an Asian infused sauce, served with mash potato, choy sum and crispy crackling- A North Lakes favourite!

#### CHICKEN SCHNITZEL 27 / 32

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

#### CHICKEN PARMIGIANA 30 / 35

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

### FROM THE PANS

#### SAMBUCA SEAFOOD RISOTTO 28 / 33

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

#### SAMBAL CHICKEN SUPREME 26 / 31

Asian marinated chicken breast, resting on marbled galette, Asian veg, sambal matah and prawn crackers

#### PUMPKIN AND RICOTTA RAVIOLI V 25 / 30

Oven roasted butternut pumpkin in a creamy garlic sauce with poached ricotta pasta pillow, topped with shaved parmesan, toasted pine nuts and micro herbs

#### • ADD DICED CHICKEN GF 5 / 6

#### VEGETABLE KORMA V VG DF GF HO 24 / 29

Roasted seasonal vegetables tossed with korma sauce served with jasmine rice and a fried pappadum

#### • ADD DICED CHICKEN GF 5 / 6



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### SALADS

#### PROSCUITTO AND FETA SALAD GF HO

Proscuitto, smoked feta, mixed lettuce leaf, house salad mix, honey mustard dressing, topped with toasted pine nuts and balsamic glaze

18 / 23

#### SALMON FLOWERS WITH AVOCADO GF HO

Mixed lettuce leaf, house salad mix, with white balsamic dressing topped with avocado fan and smoked salmon flowers

18 / 23

### SALAD TOPPERS

*Only available with a salad*

#### CRUMBED PRAWNS (4)

10 / 11

#### LEMON PEPPER CALAMARI (4)

10 / 11

#### HALOUMI (4)

10 / 11

#### CAJUN CHICKEN TENDERLOINS (3)

8 / 9

### SIDES

8 MEMBER • 9 NON-MEMBER

#### BEER BATTERED CHIPS

#### SWEET POTATO FRIES

#### WEDGES SWEET CHILLI AND SOUR CREAM

#### MIXED LEAF SALAD

#### SEASONAL VEGETABLES

#### CREAMY MASH

### 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

#### CHEESEBURGER WITH CHIPS (GF BUN AVAILABLE)

*GLUTEN FREE OPTIONS INCUR A \$2 ADDITIONAL FEE*



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## DESSERT

### LEMON MERINGUE PANNA COTTA GF

Vanilla baked cream topped with tangy house made lemon curd, meringue shards and vanilla fairy floss

9 / 14

### CRÈME BRULÉE

Served chilled with burnt sugar and short bread

9 / 14

### DEATH BY CHOCOLATE

Warmed chocolate pudding oozing with rich chocolate sauce, gold soil and served with chocolate ice cream

9 / 14

### APPLE AND PEACH CRUMBLE

Slow cooked cinnamon apple and peach topped with a crunchy crumble and served with vanilla ice cream

9 / 14

## 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

### CHAI LATTE

4.9 / 5.2

### PICCOLO

4.6 / 5.1

### AFFOGATO

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.

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