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.



RESTAURANT & DECK

Winter Warmerz



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

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

GF

V Vegetarian

DF Dairy Free

VG Vegan

BANYAN Winter Warmers



ENTRÉE	
LEMON PEPPER CALAMARI Served with house made tartare sauce	of 17 / 22
HALOUMI CHIPS Served with chipotle mayonnaise	17 / 22
COB LOAF & HAND WHIPPED BUTTER Crusty hot cob loaf served with a trio of hand whipped butters - Sun dried tomato, confit garlic and pesto	12 / 17
CONFIT GARLIC BREAD Hand stretched with mozzarella cheese	10 / 15
OYSTER SHED	
WAKAME OYSTERS GF HO	½ dozen 31 / 36 dozen 52 / 57

TAPAS

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

MOROCCAN CAULIFLOWER V

Panko crumbed fried cauliflower served with house made chimichurri

TAPAS PORK BELLY

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 G

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

with black caviar

NATURAL OYSTERS GF HO

with lemon wedge

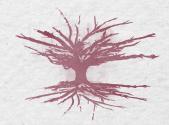
KILPATRICK OYSTERS

Smokey kilpatrick mix

1/2 dozen 29 / 34 dozen 50 / 55

1/2 dozen 33 / 35 dozen 53 / 58





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 G

58/63

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

THE CLOCHE -SMOKED RIB FILLET @

50 / 55

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

300g ANGUS RIB FILLET

42/47

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

200g EYE FILLET

350g ANGUS RUMP

41/46

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

36/41

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

STEAK TOPPERS

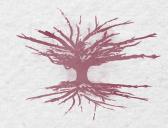
Only available with a main meal

CRUMBED PRAWNS (4)	10/11
LEMON PEPPER CALAMARI (4)	10/11
KILPATRICK OYSTERS (3)	17 / 20
NATURAL OYSTERS (3)	15/18

SAUCES OF MUSHROOM DI PEPPER GA BEEFJUS BE

DIANNE GARLIC CREAM BÉARNAISE MUSTARDS SEEDED HOT ENGLISH DIJON

BANYAN Ninter Narmery



SPECIALTY MAINS

BARRA WITH YELLOW CURRY G 100

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, choi sum and crispy crackling- A North Lakes favourite!

CHICKEN SCHNITZEL

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

CHICKEN PARMIGIANA

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 27 / 32

30 / 35

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 💟

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

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

5/6

BANYAN Ninter Warmerg



SALADS

PROSCUITTO AND FETA SALAD GF HO

18/23

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

SALMON FLOWERS WITH AVOCADO G 🕫

18/23

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

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

BANYAN Winter Warmery



DESSERT		T
LEMON MERINGUE	9/14	SH
PANNA COTTA GF Vanilla baked cream topped with tangy house	9714	LC
made lemon curd, meringue shards and vanilla fairy floss		FL
CRÈME BRULÉE	9/14	CA
Served chilled with burnt sugar and short bread		LA
DEATH BY CHOCOLATE	9/14	CH
Warmed chocolate pudding oozing with rich chocolate sauce, gold soil and served with		PI
chocolate ice cream		AF
APPLE AND PEACH CRUMBLE Slow cooked cinnamon apple and peach	9/14	HC
topped with a crunchy crumble and served with vanilla ice cream		M
with vanina ite cream		TE

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
МОСНА	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.