

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 sole responsibility of the diner.



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

KEY: **HO** Healthy Option **GF** Gluten Free **V** Vegetarian **VG** Vegan **DF** Dairy Free **N** Contains Nuts

# BANYAN A La Carte Menu



## ENTRÉE

### LEMON PEPPER CALAMARI GF

Served with house-made tartare sauce & a lemon wedge

### ADD CHIPS & SALAD

### STRACCIATELLA V

Creamy Italian cheese made from fresh mozzarella curds, candied pineapple, on chargrilled Turkish bread

### HALOUMI CHIPS V

Served with chipotle mayo

### SPICY TUNA CRISPY RICE

Crispy rice cake topped with sashimi tuna & sesame seeds

### COB LOAF V

Served with a trio of butters

### CONFIT GARLIC BREAD V

Romana style pizza bread topped with mozzarella cheese

### ADD BACON

17 / 22

6 / 8

17 / 22

17 / 22

16 / 21

12 / 17

12 / 17

5 / 7

## OYSTER SHED

### NATURAL OYSTERS HO GF

With lemon wedge

$\frac{1}{2}$  dozen 23 / 28

dozen 40 / 45

### ASIAN OYSTERS

With ginger lime dressing

$\frac{1}{2}$  dozen 25 / 30

dozen 42 / 47

### KILPATRICK OYSTERS GF

Topped with crispy bacon & smoky BBQ sauce

$\frac{1}{2}$  dozen 27 / 32

dozen 41 / 46

*Matches with Bekkers Petite Chablis, Beines, France (premium selection)*

## TAPAS

16 / 21 EACH OR SELECT ANY 3 TAPAS FOR 38 / 43

### PANKO SHITAKE MUSHROOMS V VG

Panko crumbed mushrooms seasoned & served with soy dipping sauce

### SATAY CHICKEN SKEWERS N

Drizzled with peanut sauce & kecap manis

### PUMPKIN & GOATS CHEESE ARANCINI V

Served with pesto mayo

### PROSCIUTTO WRAPPED HALOUMI GF

Oven baked & served on pesto sauce & pine nuts

### SPICY KOREAN FRIED CHICKEN WINGS

Lightly crumbed wings tossed in gochujang sauce

### PORK BELLY GF

Tender pork belly pieces resting on caramel sauce & crisp crackling

# BANYAN A La Carte Menu



## FROM THE PANS

### PAPPARDELLE WITH BEEF RAGU 28 / 33

Slow braised beef, confit garlic, shallots sautéed in a rich tomato Ragu tossed with pappardelle & topped with parmesan & micro herbs

### RAMEN

Sliced Chicken, egg in a miso ramen soup served on egg noodles, Asian veg & topped with crispy fried shallots, chilli oil & sesame

### PRawn & CRAB SPAGHETTI

Prawns, crab meat, garlic, shallots tossed in a creamy garlic sauce, with parmesan & micro herbs

### PUMPKIN, SPINACH & RICOTTA ORECCHIETTE v

Pumpkin sautéed with garlic, shallots & spinach tossed in a creamy sauce with poached orecchiette topped with shaved parmesan & micro herbs

### ADD DICED CHICKEN

### MALAYSIAN COCONUT CURRY VG V DF GF

Slow roasted root vegetables cooked in Malaysian coconut curry sauce served with jasmine rice & toasted cashews

### ADD DICED CHICKEN

### ADD PRAWN

## SALADS

### CHICKEN & CRANBERRY SALAD

18 / 23

Mixed lettuce leaf, house salad mix, cherry tomatoes, chicken, cranberries & pepitas tossed with our house dressing

### ROASTED BEET & FETA SALAD HO V

17 / 22

Mixed lettuce leaf, caramelised baby beetroot, Spanish onion, feta, walnuts & a honey mustard dressing

*Matches with Rochford Latitude Prosecco, Yarra Valley, Vic*

## SALAD TOPPERS

*Only available with a salad*

### CRUMBED PRAWNS (4)

8 / 10

### LEMON PEPPER CALAMARI (4)

8 / 10

### GRILLED HALOUMI (3)

8 / 10

### GRILLED CHICKEN

8 / 10

26 / 31

24 / 29

5 / 7

8 / 10

# BANYAN A La Carte Menu



## SPECIALTY MAINS

### BARRAMUNDI WITH CITRUS SALSA GF

Barramundi pan seared served on top of potato rosti, broccolini & accompanied by a fresh & zesty citrus salsa

### CHAR SIU PORK LOIN

Chargrilled pork loin steak served on potato mash, seasonal greens, baby carrots & char siu sauce

### CHICKEN PARMIGIANA

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

### AYAM BETUTU GF

Chicken marinated with Balinese spices, grilled & served with jasmine rice, beans & chilli sauce

32 / 37

30 / 35

30 / 35

30 / 35

### NORTHERN RIVERS PORK BELLY 28 / 33

Northern Rivers pork belly slow cooked in master stock, topped with an Asian infused sauce, served with mash potato, choy sum & crispy crackling

*Matches with Peninsula Panorama Pinot Noir,*

*Mornington Peninsula (VIC)*

### CHICKEN SCHNITZEL 27 / 32

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

## SIDES

CRISPY COATED CHIPS 8 / 10

SWEET POTATO CHIPS 8 / 10

WEDGES WITH SWEET CHILLI & SOUR CREAM 8 / 10

MIXED LEAF SALAD 8 / 10

SEASONAL VEGETABLES 8 / 10

CREAMY MASH 8 / 10

# BANYAN A La Carte Menu



## BUTCHERS BLOCK

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

### 500G OP RIB ON THE BONE GF

Rib on the bone cooked to your liking & dipped in a garlic herb butter

*Matches with Penfolds St Henri Shiraz, Barossa Valley, SA (Premium Selection)*

### 300G BOURBON BBQ RIB FILLET

Rib fillet coated in smoky bourbon spice, cooked to your liking, served on crispy wedges, corn rib, broccolini & bourbon BBQ sauce

### 300G ANGUS RIB FILLET

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

### 200G EYE FILLET

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

### 350G ANGUS RUMP

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

*Matches with Jim Barry The Atherley Cabernet Sauvignon, Clare Valley, SA*

62 / 67

53 / 58

48 / 53

45 / 50

40 / 45

## STEAK TOPPERS

*Only available with a main meal*

### KILPATRICK OYSTERS (3)

12 / 14

### NATURAL OYSTERS (3)

11 / 13

### CRUMBED PRAWNS (4)

8 / 10

### LEMON PEPPER CALAMARI (4)

8 / 10

## MUSTARDS

SEEDED, HOT ENGLISH, DIJON

## SAUCES GF

MUSHROOM, GARLIC CREAM, PEPPER, RICH GRAVY  
DIANNE, HOLLANDAISE

*Additional sauce*

2

## KIDS MENU

*Kids meals include an activity pack, ice cream & drink (12 & under only)*

11 / 16

### CHICKEN NUGGETS WITH CHIPS

### BATTERED FISH WITH CHIPS

### SPAGHETTI BOLOGNESE WITH CHIPS

### CHEESE BURGER WITH CHIPS (GF BUN AVAILABLE)

# BANYAN

## Lunch Menu

Available 7 days a week, 11.30am - 2.30pm



### CRUMBED PRAWNS

17 / 22

Lightly crumbed prawns flash fried & served with chips, garden salad, lemon & tartare sauce

### LINGUINI ALFREDO V

12 / 17

A rich cream & herb sauce tossed through linguini pasta

ADD BACON

5 / 7

ADD CHICKEN

5 / 7

ADD BOTH

8 / 10

### PETITE CHICKEN SCHNITZEL

16 / 21

140g chicken schnitzel golden fried & served with chips, salad & your choice of sauce

### MAKE IT A PARMY

5 / 7

### PANKO SNAPPER

17 / 22

Panko crumbed snapper, flash fried & served with chips, garden salad & tartare

### GREEK SALAD GF V

16 / 21

Lettuce mix, cucumber, Spanish onion, cherry tomatoes, olives & feta drizzled with housemade Greek dressing

ADD CHICKEN

5 / 7

ADD LEMON PEPPER CALAMARI

8 / 10

ADD CRUMBED PRAWNS

8 / 10

### 250G LUNCH RUMP GF

20 / 25

Rump cooked to your liking, served with garden salad, chips & your choice of sauce

### TOPPERS

*Only available with a main meal*

KILPATRICK OYSTERS (3) 12 / 14

NATURAL OYSTERS (3) 11 / 13

CRUMBED PRAWNS (4) 8 / 10

LEMON PEPPER CALAMARI (4) 8 / 10

ASK OUR FRIENDLY TEAM  
FOR THE DESSERT MENU,  
FEATURING HANDCRAFTED  
CREATIONS BY OUR  
DEDICATED CHEFS