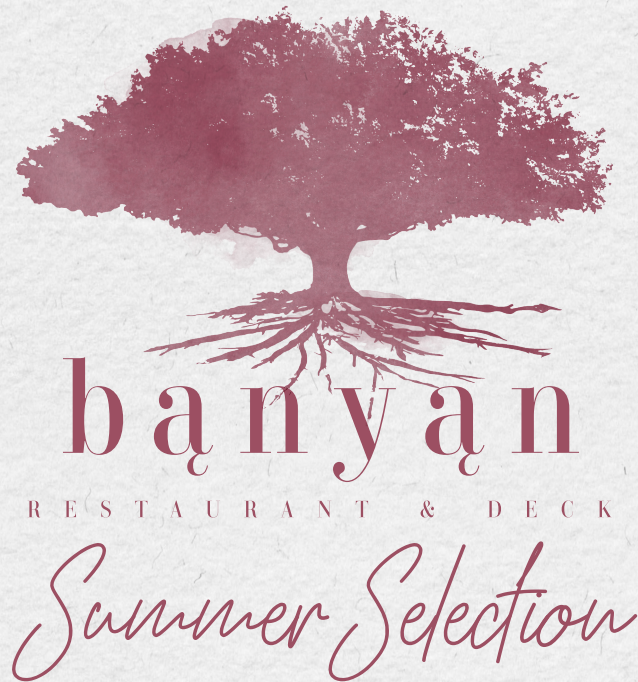


The name Banyan was inspired by the Moreton Bay Fig, (commonly known as the Australian Banyan) which is native to the local area and represents the Banyan Restaurant and Deck's philosophy on food:

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.



A La Carte Menu

ENJOY YOUR DINING EXPERIENCE

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 17 / 22

Served with house-made tartare sauce & a lemon wedge

ADD CHIPS & SALAD 6 / 8

STRACCIATELLA V 17 / 22

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

HALOUMI CHIPS V 17 / 22

Served with chipotle mayo

SPICY TUNA CRISPY RICE 16 / 21

Crispy rice cake topped with sashimi tuna & sesame seeds

COB LOAF V 12 / 17

Served with a trio of butters

CONFIT GARLIC BREAD V 12 / 17

Romana style pizza bread topped with mozzarella cheese

ADD BACON 5 / 7

OYSTER SHED

NATURAL OYSTERS HO GF ½ dozen 23 / 28

With lemon wedge

dozen 40 / 45

ASIAN OYSTERS ½ dozen 25 / 30

With ginger lime dressing

dozen 42 / 47

KILPATRICK OYSTERS GF ½ dozen 27 / 32

Topped with crispy bacon & smoky BBQ sauce

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 28 / 33

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 30 / 35

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

PUMPKIN, SPINACH & RICOTTA ORECCHIETTE ^V 26 / 31

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

ADD DICED CHICKEN 5 / 7

MALAYSIAN COCONUT CURRY ^{VG} ^V ^{DF} ^{GF} 24 / 29

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

ADD DICED CHICKEN 5 / 7

ADD PRAWN 8 / 10

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

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

32 / 37

CHAR SIU PORK LOIN

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

30 / 35

CHICKEN PARMIGIANA

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

30 / 35

AYAM BETUTU GF

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

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

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

27 / 32

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} 62 / 67

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 53 / 58

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 48 / 53

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

200G EYE FILLET 45 / 50

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

350G ANGUS RUMP 40 / 45

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

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

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