

## BANYAN FAVOURITES

### AVAILABLE:

Monday - Sunday 11.30am - 2.30pm  
Sunday - Thursday 5.30pm - 8.30pm  
Friday - Saturday 5.30pm - 9pm

## ENTREES

### LEMON PEPPER CALAMARI (GF)

Served with house-made tartare sauce & a lemon wedge

17 | 22

### STRACCIATELLA (V)

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

17 | 22

### HALOUMI CHIPS (V)

Served with chipotle mayo

19 | 24

### COB LOAF (V)

Served with a trio of butters

12 | 17

### CONFIT GARLIC BREAD (V)

Romana style pizza bread topped with Mozzarella

12 | 17

### ADD BACON

5 / 7

## MAINS

### 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

### CHICKEN PARMIGIANA

30 | 35

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

### CHICKEN SCHNITZEL

27 | 32

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

### NORTHERN RIVERS PORK BELLY

28 | 33

Slow cooked in master stock, topped with an Asian infused sauce, served with mashed potato, choy sum & crispy crackling

### LEMON PEPPER CALAMARI CHIPS & SALAD

23 | 28

Served with house-made tartare sauce, garden salad, chips & a lemon wedge

## BUTCHERS BLOCK

All steaks cooked to your liking with your choice of sauce & 2 sides.

### 300G ANGUS RIB FILLET

48 | 53

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

### 350g ANGUS RUMP

40 | 45

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

### SAUCES (GF)

Mushroom, Pepper, Beef Jus, Dianne, Garlic Cream or Hollandaise

## OYSTER SHED

### NATURAL OYSTERS (GF) (HO)

With lemon wedge  
1/2 Dozen  
Dozen

23 | 28  
40 | 45

### KILPATRICK OYSTERS (GF)

With diced bacon & smoky kilpatrick sauce  
1/2 Dozen  
Dozen

27 | 32  
41 | 46

## DESSERT

### COCONUT & MANGO PANNACOTTA (GF)

12 | 17

Italian custard flavoured with coconut & topped with mango & toasted coconut

### DONUT FRIES

14 | 19

Deep fried tossed in cinnamon sugar, drizzled with chocolate & caramel sauce, & sprinkled with chocolate flakes

### RASPBERRY CREME BRULEE

12 | 17

Served chilled with burnt sugar & white chocolate

### LEMON & BLUEBERRY CREPES (GF)

13 | 18

Served warm & filled with lemon curd, topped with blueberry compote & vanilla ice cream



## CRAVE FAVOURITES

### AVAILABLE:

Sunday - Monday 10am - 8pm  
Tuesday - Saturday 10am - 9pm

## LIGHT MEALS

### CHICKEN DIPPERS 22 | 27

Crumbed chicken tenderloins, chips & smoky BBQ sauce

### CRUMBED FISH 18 | 23

Crumbed hoki, flash fried served with chips, salad & house made tartare sauce

### SEAFOOD BASKET 23 | 28

Crumbed prawn cutlets, tempura fish, crumbed squid, a crumbed seafood bite; served with chips, salad, tartare sauce & lemon

## SIDES

### WEDGES 9 | 11

With sour cream & sweet chilli

### SWEET POTATO CHIPS 9 | 11

With aioli

### CHIPS WITH AIOLI 8 | 10

With aioli

### SIDE SALAD 6 | 8

## BURGERS

SERVED WITH BEER BATTERED CHIPS  
(ADD GLUTEN FREE BURGER BUN \$1 / \$3)

### STEAK SANDWICH 23 | 28

Grilled steak, lettuce, tasty cheese, tomato, aioli & beetroot relish on toasted sourdough

### DELUXE WAGYU BURGER 21 | 26

Grilled wagyu beef patty, bacon rasher with pickles, cheddar cheese, crisp lettuce, mustard mayo on a seeded bun

### SWEET CHILLI CHICKEN BURGER (SPICY) 21 | 26

Garlic and herb marinated fresh chicken breast, lettuce, cheese, tomato and sweet chilli sauce on a seeded burger bun

### REUBEN SANDWICH 17 | 22

Pastrami, sauerkraut, Swiss cheese, Russian dressing on toasted rye bread

## PIZZAS

(GLUTEN FREE BASE ADD \$2 | \$4)

### BBQ CHICKEN & BACON 22 | 27

BBQ base, chicken, red onion, bacon & mozzarella cheese

### MEAT EATER 22 | 27

Salami, chorizo, pepperoni, bacon, mozzarella & BBQ swirl

### CARAMELISED ONION AND GOATS CHEESE (V) 22 | 27

Garlic butter, sweet caramelised onion, olives, goats cheese, baby spinach & topped with a balsamic drizzle

### TROPICAL 19 | 24

Champagne ham, pineapple, Napoli sauce & mozzarella

### 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.