

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

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

28 | 33

CHICKEN PARMICIANA

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

30 | 35

CHICKEN SCHNITZEL

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

27 | 32

NORTHERN RIVERS PORK BELLY

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

28 | 33

LEMON PEPPER CALAMARI CHIPS & SALAD

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

23 | 28

BUTCHERS BLOCK

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

48 | 53

300G ANGUS RIB FILLET

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

40 | 45

350g ANGUS RUMP

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)

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

12 | 17

DONUT FRIES

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

14 | 19

RASPBERRY CREME BRULEE

Served chilled with burnt sugar & white chocolate

12 | 17

LEMON & BLUEBERRY CREPES (GF)

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

13 | 18

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.