

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.



b a n y a n

R E S T A U R A N T & D E C K

A La Carte Menu

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.



A La Carte Menu

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: **HO** Healthy Option **GF** Gluten Free **V** Vegetarian **VG** Vegan **PB** Plant Based **DF** Dairy Free

BANYAN *A La Carte Menu*



ENTRÉE

LEMON PEPPER CALAMARI GF 17 / 22

Served with house made tartare sauce

HALLOUMI CHIPS GF 17 / 22

Served with chipotle mayonnaise

VEGETARIAN CURRY SAMOSA V 16 / 21

Served with tomato relish & crispy papadum

VEGETARIAN SPRING ROLLS V 15 / 20

Crispy fried spring rolls with Nahm Jim dipping sauce

THAI FISH CAKES GF 16 / 21

Fried Thai fish cakes served with house made sweet chilli & peanut dipping sauce

COB LOAF V 12 / 17

Crusty hot cob loaf served with a trio of hand whipped butters

(Sun dried tomato, confit garlic & pesto butter)

CONFIT GARLIC BREAD V 10 / 15

Hand stretched with mozzarella cheese

OYSTER SHED

NATURAL OYSTERS HO GF ½ dozen 22 / 27
dozen 39 / 44

With lemon

KILPATRICK OYSTERS GF ½ dozen 26 / 31
dozen 40 / 45

Smoky Kilpatrick mix

TAPAS

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

MOROCCAN CAULIFLOWER V VG

Panko crumbed, fried cauliflower florets served with house-made chimichurri

TAPAS PORK BELLY GF

Tender pork belly pieces & scallops resting on caramel sauce & crispy crackling

PRAWN & GINGER DUMPLINGS

Steamed prawn & ginger dumplings served with sweet chili soy dipping sauce

PROSCIUTTO WRAPPED HALOUMI GF

Oven baked, served on pesto sauce & pine nuts

BANYAN *A La Carte Menu*



SALADS

PROSCIUTTO CHICKEN 18 / 23

SALAD HO GF

Prosciutto, chicken, mixed lettuce leaf, house salad mix, honey mustard dressing topped with toasted almonds & drizzled with pomegranate molasses

- Match with Estandon Rose (Provence, France)

GREEK SALAD 17 / 22

HO GF

Mixed lettuce leaf, cherry tomatoes, cucumber, red onion, feta & olives with white balsamic dressing

SALAD TOPPERS

Only Available with a salad

CRUMBED PRAWNS (4) 8 / 10

LEMON PEPPER CALAMARI (4) 8 / 10

GRILLED HALOUMI (4) 8 / 10

GRILLED CHICKEN

TENDERLOINS (3) 8 / 10

FROM THE PANS

SEAFOOD LAKSA 28 / 33

Prawns, barramundi, calamari, scallops, mussels & clams poached in a laksa sauce & served on egg noodles & topped with crispy fried shallots

- Match with Haha Pinot Gris (Hawkes Bay, NZ)

SPINACH & RICOTTA RAVIOLI 25 / 30

Oven roasted butternut pumpkin in a creamy garlic sauce with poached ricotta pasta pillows & spinach topped with shaved parmesan, toasted pine nuts & micro herbs

ADD DICED CHICKEN 5 / 7

CHICKEN & MUSHROOM LINGUINI 25 / 30

Pan fried chicken, onion, shallots & mushroom sautéed in white wine & cream, tossed through linguini & topped with parmesan & herbs

- Match with Talis Pinot Grigio (Veneto, Italy)

VEGETABLE KORMA 24 / 29

Roasted seasonal vegetables tossed in korma sauce served with jasmine rice & a fried papadum

ADD DICED CHICKEN 5 / 7

BANYAN *A La Carte Menu*



SPECIALTY MAINS

BANYAN PORK BELLY ^{GF} option 26 / 31

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

- Match with Peninsula Panorama Pinot Noir (Mornington Peninsula, Vic)

CHICKEN SCHNITZEL 27 / 32

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

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

BARRAMUNDI WITH YELLOW CURRY ^{GF} 31 / 36

Barramundi pan seared then oven baked served on top of steamed jasmine rice, Asian greens, yellow curry sauce & charred lemon

STUFFED CHICKEN BREAST ^{GF} 28 / 33

Chicken breast pocketed with bocconcini, semi dried tomato & fresh basil served on potato rosti, broccolini & topped with creamy pesto sauce & a parmesan crisp

AYAM BAKAR ^{GF} 28 / 33

Grilled chicken marinated with Indonesian bumbu & grilled until caramelized, served with steamed jasmine rice, house made sambal and acar

THE CLOCHE SMOKING RIB FILLET ^{GF} 50 / 55

300g rib fillet cooked to your liking, served on top of potato rosti, broccolini, bay bugs, drizzled with house made Nahm Jim & served in a smoking cloche

SIDES

CHIPS 8 / 10

SWEET POTATO FRIES 8 / 10

WEDGES WITH SWEET CHILLI AND 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 & served with your choice of sauce & 2 sides chips, garden salad, seasonal vegetables or creamy mash.

OP DRY AGED RIB ON THE BONE ^{GF} 58 / 63

Grain fed rib eye, dry aged for 5 weeks developing a full nutty flavor, grilled to your liking & dipped in fresh garlic & herb butter

- Match with Wirra Wirra Church Block (McLaren Vale, SA)

BLACKENED RIB FILLET 48 / 53

300g rib fillet cooked to your liking, served with crispy wedges, broccolini, grilled corn cob & hickory BBQ sauce

300G ANGUS RIB FILLET 42 / 47

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

- Match with Jim Barry the Atherley Cabernet Sauvignon (Clare Valley, SA)

200G EYE FILLET 41 / 46

Sourced from Conondale Range in Queensland's Sunshine Coast Region

350G ANGUS RUMP 36 / 41

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

- Match with Smith & Hooper Merlot (Wrattonbully, SA)

STEAK TOPPERS

Only Available with a main meal

CRUMBED PRAWNS (4) 8 / 10

LEMON PEPPER CALAMARI (4) 8 / 10

KILPATRICK OYSTERS (3) 12 / 15

NATURAL OYSTERS (3) 11 / 14

BATTERED ONION RINGS (4) 8 / 10

SAUCES ^{GF}

MUSHROOM
GARLIC CREAM
PEPPERCORN
BEEF JUS
DIANNE
HOLLANDAISE

MUSTARDS

SEEDED
HOT ENGLISH
DIJON

BANYAN *A La Carte Menu*



KIDS MENU

Kids Meals include drink, soft serve ice cream & activity pack (12 and under only)

10 MEMBER • 15 NON-MEMBER

CHICKEN NUGGETS WITH CHIPS
BATTERED FISH WITH CHIPS
SPAGHETTI BOLOGNESE WITH CHIPS
CHEESE BURGER WITH CHIPS (GF BUN AVAILABLE)

GLUTEN FREE OPTIONS INCUR A \$2 ADDITIONAL FEE

DESSERT

DEATH BY CHOCOLATE ^{GF} 9 / 14

Rich decadent chocolate dessert on a base of chocolate dacquoise & served with berry compote

PISTACHIO CREME BRULEE ^{GF} option 9 / 14

Served chilled with burnt sugar & white chocolate feuillitine

MAPLE AND PECAN PUDDING 9 / 14

Served warmed & drizzled with maple pecan sauce & salted caramel ice cream

LEMON AND COCONUT TART 9 / 14

Zesty lemon tart topped with raspberry gel, flaked coconut & coconut ice cream

TEA & COFFEE

SHORT BLACK 4.5 / 5

LONG BLACK 4.5 / 5

FLAT WHITE 4.5 / 5

CAPPUCCINO 4.5 / 5

LATTE 4.5 / 5

PICCOLO 4.5 / 5

AFFOGATO 6 / 6.5

HOT CHOCOLATE 5 / 5.5

MOCHA 5 / 5.5

TEA CUP 3 / 3.5

TEA POT 4 / 4.5

UPGRADE TO A MUG FOR AN EXTRA \$1

FULL CREAM, SKIM, LACTOSE FREE, ALMOND, OAT, SOY OR COCONUT MILK AVAILABLE AT NO EXTRA COST