



banyan

RESTAURANT & DECK

Launch Menu

THE LUNCH RUMP GF

250g rump cooked to your liking, served with garden salad, chips & your choice of sauce

\$21 / \$26

- Match with Basileus Shiraz, (Barossa Valley, SA)

SESAME BEEF TATAKI TASTING

Marinated beef sirloin cooked medium, drizzled with roasted sesame dressing, served with pickled Asian vegetables & sprinkled with black sesame seeds

\$21 / \$26

ROAST PORK AND CRACKLING GF

Tender roast pork served with roast potato, house vegetables, gravy & crispy crackling

\$18 / \$23

CRUMBED PRAWNS

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

\$17 / \$22

- Match with Lambrook Chardonnay (Adelaide Hills, SA)

PANKO FLATHEAD

Panko crumbed flathead, flash fried & served with chips, garden salad & house made tartare

\$17 / \$22

- Match with Stone & Wood (Pacific Ale)

BABI KECAP

Indonesian braised pork with sweet soy sauce resting on jasmine rice & topped with crispy prawn crackers & fried shallots

\$17 / \$22