

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.



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* **N** *Contains Nuts*

# BANYAN *A La Carte Menu*



## ENTRÉE

### LEMON PEPPER CALAMARI GF 17 / 22

Served with house-made tartare sauce

### TRIO OF DIPS V 17 / 22

Beetroot hoummus, feta and garlic crème and chilli queso, served with toasted tortilla chips

### JALAPEÑO AND CHEESE BITES V 16 / 21

Crispy, creamy bites served with ranch dressing

### THAI FISH CAKES GF N 16 / 21

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

### THAI CURRY AND ROTI V 15 / 20

Crispy fried roti served with yellow curry dipping sauce

- Match with Estandon Rose (Provence, France)

### COB LOAF AND HAND WHIPPED BUTTER V 12 / 17

Crusty hot cob loaf served with a trio of hand whipped butters – sun-dried tomato, confit garlic and pesto

### 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

### MISO OYSTERS GF ½ dozen 24 / 29 dozen 41 / 46

With miso and sesame dressing and pickled ginger

### 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

### BUFFALO CAULIFLOWER BITES V VG

Panko crumbed fried cauliflower, tossed in buffalo sauce and served with blue cheese sauce

### TAPAS PORK BELLY GF

Tender pork belly pieces and scallops, resting on caramel sauce and crispy crackling

### SATAY CHICKEN STICKS N

Drizzled with peanut sauce and kecap manis

### PROSCIUTTO WRAPPED HALOUMI GF N

Oven baked and served on pesto sauce and pine nuts

### PANKO CRUMBED SCALLOPS

Served with yellow curry sauce

- Match with 821 South Sauvignon Blanc (Marlborough, NZ)

# BANYAN *A La Carte Menu*



## FROM THE PANS

### CHICKEN AND PRAWN LAKSA 28 / 33

Chicken and prawns poached in a laksa sauce and served on egg noodles, Asian vegetables and topped with crispy fried shallots

- Match with Stella Artois (Belgium)

### LINGUINI MARINARA 28 / 33

Prawns, barramundi, calamari, scallops, mussels and clams poached in white wine, tossed in Napoli sauce and linguini, topped with parmesan

### CHICKEN AND BACON GNOCCHI V option 27 / 32

Pan fried chicken, onion, shallots and bacon sautéed in a rose sugo sauce tossed with gnocchi, topped with parmesan and micro herbs

### PUMPKIN AND RICOTTA RAVIOLI V 25 / 30

Oven roasted butternut pumpkin blended into a creamy sauce with poached ricotta pasta pillows and spinach topped with shaved parmesan, toasted pine nuts and micro herbs

- Match with Somersby Crisp Apple Cider (Denmark)

### ADD DICED CHICKEN GF 5 / 7

### PAO BHAJI VG V DF GF option 24 / 29

Thick mildly spiced vegetable curry made with potato, onion, carrot, peas and tomatoes served with a soft bread roll

### ADD DICED CHICKEN GF 5 / 7

## SALADS

### SMOKED SALMON AND WONTON SALAD 19 / 24

Mixed lettuce leaf, house salad mix, cherry tomatoes, smoked salmon and crispy wonton with a sesame dressing

- Match with Rochford Latitude Prosecco (Yarra Valley, Vic)

### PEARL COUS COUS SALAD HO V VG option 17 / 22

Mixed lettuce leaf, beetroot, roasted pumpkin, Spanish onion, cranberries, feta and honey

## 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 8 / 10

# BANYAN *A La Carte Menu*



## SPECIALTY MAINS

### THE CLOCHE SMOKING RIB FILLET GF

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

50 / 55

### LAMB RACK GF

Chargrilled lamb cutlets served on sweet potato mash, broccolini, blistered cherry tomatoes and a balsamic jus

34 / 39

### BARRAMUNDI WITH HERBED MACADAMIA CRUST GF N

Barramundi pan seared then oven-baked served on top of potato rosti, broccolini and accompanied by a creamy citrus sauce

- Match with Lambrook Chardonnay (Adelaide Hills SA)

31 / 36

### CHICKEN PARMIGIANA

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

30 / 35

### AYAM GORENG (FRIED CHICKEN) GF

Marinated with Indonesian spices fried until crispy and served with steamed jasmine rice, house-made Sambal Matah (raw Balinese sambal) and Asian vegetables

- Match with Talis Pinot Grigio (Veneto, Italy)

28 / 33

### CHICKEN SCHNITZEL

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

27 / 32

### NORTHERN RIVERS PORK BELLY 26 / 31

Northern Rivers pork belly slow cooked in master stock, topped with an Asian infused sauce, served with mash potato, Choy sum and crispy crackling

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

## 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

### RICE

4 / 6

# BANYAN *A La Carte Menu*



## BUTCHERS BLOCK

All steaks cooked to your liking with your choice of sauce, served with either garden salad and crispy battered chips or seasonal vegetables

### OP DRY AGED RIB ON THE BONE <sup>GF</sup> 58 / 63

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

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

### BOURBON BBQ RIB FILLET 48 / 53

300g rib fillet coated in Bourbon BBQ rub cooked to your liking, served on crispy wedges, broccolini, grilled corn cob and smokey bourbon BBQ sauce

- Match with Basileus Shiraz (Barossa, SA)

### 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

- Match with Smith and Hooper Merlot (Wrattontully, SA)

### 350G ANGUS RUMP 36 / 41

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

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

## STEAK TOPPERS

Only Available with a main meal

KILPATRICK OYSTERS (3) 12 / 15

NATURAL OYSTERS (3) 11 / 14

CRUMBED PRAWNS (4) 8 / 10

LEMON PEPPER CALAMARI (4) 8 / 10

BATTERED ONION RINGS 8 / 10

### SAUCES <sup>GF</sup>

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 and activity pack (12 and under only)* **10 / 15**

- 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

**BASQUE CHEESECAKE** **11 / 16**

Served with a honey thyme reduction and dollop cream

**POACHED RHUBARB  
CRÈME BRÛLÉE** **10 / 15** GF

Served chilled with burnt sugar and white chocolate

**BLUEBERRY AND LEMON  
PUDDING** **10 / 15**

Served warmed and drizzled with lemon sauce and vanilla ice cream

**CHOCOLATE TERRINE** **10 / 15**

Rich chocolate terrine topped with raspberry sorbet and white chocolate drizzle

## TEA AND 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*