



# banya

RESTAURANT & DECK

## Launch Menu

### MISO AND SESAME BEEF GF

Tender beef sirloin cooked to medium, covered in miso and sesame sauce with pickled vegetables and served on top of jasmine rice

\$22 / \$27

### THE LUNCH RUMP GF

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

\$21 / \$26

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

### ROAST PORK AND CRACKLING GF

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

\$18 / \$23

### CRUMBED PRAWNS

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

\$17 / \$22

- Match with Lambrook Chardonnay (Adelaide Hills, SA)

### PANKO SNAPPER

Panko crumbed snapper, flash fried and served with chips, garden salad and house made tartare

\$17 / \$22

- Match with Stone & Wood (Pacific Ale)

### RED CURRY PORK GF

Thai style red curry pork stir fry resting on jasmine rice

\$16 / \$21