## AUTUMN BAR MENU

Banyan Favourites	М	I	NM
AVAILABLE Monday - Sunday II. 30am - 2.30pm Sunday - Thursday 5.30pm - 3.30pm & Friday - Saturday 5.30pm - 9pm			
LEMON PEPPER CALAMARI (GF) Served with house made tartare sauce	17		22
CONFIT GARLIC BREAD (V) Hand stretched, baked & brushed with confit garlic topped with mozzarella cheese	10		15
TRIO OF DIPS (V) Beetroot hoummus, feta and garlic crème and chilli queso, served with toasted tortilla chips	17		22
JALAPEÑO AND CHEESE BITES (V) Crispy, creamy bites served with ranch dressing	16		21
NATURAL OYSTERS (GF) (HO)  With lemon wedge  KILPATRICK OYSTERS (GF)  With diced bacon & smokey kilpatrick so	auce	9	
1/2 Dozen <b>22   27</b> Dozen <b>39   44</b> 1/2 Dozen <b>26   31</b> Dozen <b>40   45</b>			
EUTCHERSELOCK			
300G ANGUS RIB FILLET 100-day grain fed, heavily marbled Angus beef sourced from South Australia	42		47
350g ANGUS RUMP 100-day grain fed Angus beef, marble score 2, sourced from South Australia	36		41
SAUCES (GF) Mushroom, Pepper, Beef Jus, Dianne, Garlic Cream or Hollandaise			
SPECIALTY MAINS:			
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	30		33
CHICKEN SCHNITZEL 200g Chicken breast crumbed & fried, served with garden salad, chips & your	27		32
choice of sauce			
NORTHERN RIVERS PORK BELLY (GF Option) Slow cooked in master stock, topped with an Asian infused sauce, served with mashed potato, choy sum & crispy crackling	26		31
BARRAMUNDI WITH HERBED MACADAMIA CRUST (GF) (N)	31		36
Barramundi pan seared then oven-baked served on top of potato rosti, broccolini and accompanied by a creamy citrus sauce	31		30
DESSERTIS:			
BASQUE CHEESECAKE Served with a honey thyme reduction and dollop cream	11		16
CHOCOLATE TERRINE Zesty lemon tart topped with raspberry gel, flaked coconut & coconut ice cream	10		15
MIDS MEALS:			
Choose from chicken nuggets, fish, spaghetti or a cheese burger	10		15

