

BANYAN FAVOURITES

AVAILABLE:

Monday - Sunday 11.30am - 2.30pm
Sunday - Thursday 5.30pm - 8.30pm
Friday - Saturday 5.30pm - 9pm

ENTREES

LEMON PEPPER CALAMARI (GF)

Served with house-made tartare sauce & a lemon wedge

17 | 22

ONION BLOOM (V)

Deep fried & battered onion bloom served with red pepper mayo

16 | 21

HALOUMI CHIPS (V)

Served with chipotle mayo

17 | 22

COB LOAF (V)

Served with a trio of butters

12 | 17

CONFIT GARLIC BREAD (V)

Romana style pizza bread topped with Mozzarella

12 | 17

ADD BACON

5 / 7

MAINS

CHORIZO & PRAWN PAPPARDELLE 30 | 35

Chorizo & prawns sauteed in a rich Napoli sauce with fresh herbs & topped with parmesan

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

CHICKEN SCHNITZEL 27 | 32

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

NORTHERN RIVERS PORK BELLY 28 | 33

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

LEMON PEPPER CALAMARI CHIPS & SALAD 23 | 28

Served with house-made tartare sauce, garden salad, chips & a lemon wedge

BUTCHERS BLOCK

All steaks cooked to your liking with your choice of sauce & 2 sides.

300G ANGUS RIB FILLET 48 | 53

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

350g ANGUS RUMP 40 | 45

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

SAUCES (GF)

Mushroom, Pepper, Beef Jus, Dianne, Garlic Cream or Hollandaise

OYSTER SHED

NATURAL OYSTERS (GF) (HO)

With lemon wedge
1/2 Dozen 23 | 28
Dozen 40 | 45

KILPATRICK OYSTERS (GF)

With diced bacon & smoky kilpatrick sauce
1/2 Dozen 23 | 28
Dozen 40 | 45

DESSERT

CHERRY RIPE TIRAMISU 14 | 19

Italian custard flavoured with cherries, chocolate & topped with toasted coconut

MAPLE & DATE PUDDING 14 | 19

A rich & moist dessert that is a variation of the classic sticky toffee pudding, topped with butterscotch maple sauce & vanilla ice cream

BLOOD ORANGE CREME BRULEE (GF) 12 | 17

Served chilled with burnt sugar & white chocolate

GOLDEN GAYTIME CREPES 14 | 19

Served warm, drizzled with toffee sauce & topped with golden crumb ice cream

CRAVE FAVOURITES

AVAILABLE:

Sunday - Monday 10am - 8pm

Tuesday - Saturday 10am - 9pm

LIGHT MEALS

CHICKEN DIPPERS 22 | 27

Crumbed chicken tenderloins, chips & smoky BBQ sauce

CRUMBED FISH 18 | 23

Crumbed hoki, flash fried served with chips, salad & house made tartare sauce

SEAFOOD BASKET 23 | 28

Crumbed prawn cutlets, tempura fish, crumbed squid, a crumbed seafood bite; served with chips, salad, tartare sauce & lemon

SIDES

WEDGES 9 | 11

With sour cream & sweet chilli

SWEET POTATO CHIPS 9 | 11

With aioli

CHIPS WITH AIOLI 8 | 10

With aioli

SIDE SALAD 6 | 8

BURGERS

SERVED WITH BEER BATTERED CHIPS
(ADD GLUTEN FREE BURGER BUN \$1 / \$3)

STEAK SANDWICH 23 | 28

Grilled steak, lettuce, tasty cheese, tomato, aioli & beetroot relish on toasted sourdough

DELUXE WAGYU BURGER 21 | 26

Grilled wagyu beef patty, bacon rasher with pickles, cheddar cheese, crisp lettuce, mustard mayo on a seeded bun

SWEET CHILLI CHICKEN BURGER (SPICY) 21 | 26

Garlic and herb marinated fresh chicken breast, lettuce, cheese, tomato and sweet chilli sauce on a seeded burger bun

REUBEN SANDWICH 17 | 22

Pastrami, sauerkraut, Swiss cheese, Russian dressing on toasted rye bread

PIZZAS

(GLUTEN FREE BASE ADD \$2 | \$4)

BBQ CHICKEN & BACON 22 | 27

BBQ base, chicken, red onion, bacon & mozzarella cheese

MEAT EATER 22 | 27

Salami, chorizo, pepperoni, bacon, mozzarella & BBQ swirl

CAMELISED ONION AND GOATS CHEESE (V) 22 | 27

Garlic butter, sweet caramelised onion, olives, goats cheese, baby spinach & topped with a balsamic drizzle

TROPICAL 19 | 24

Champagne ham, pineapple, Napoli sauce & mozzarella

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 sole responsibility of the diner.