



b a n y a n

R E S T A U R A N T & D E C K

Autumn Menu

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 with top quality ingredients from some of Australia's best producers to create 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.

KEY:

GF

gluten free

V

vegetarian

VG

vegan

HO

healthy option

DF

dairy free

MEMBERS PRICE / NON-MEMBERS PRICE

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ENTRÉE

LEMON PEPPER CALAMARI 17 / 19

Flash fried with petite salad, house made tartare sauce and lemon

FETTA BRUSCHETTA V 11 / 13

Toasted Turkish paddle topped with tomato bruschetta mix, fetta, parmesan and balsamic glaze

CRUSTY COB LOAF TO SHARE V 9 / 10

Served with pesto, garlic, and semi dried tomato butters

CONFIT GARLIC BREAD V 9 / 10

Hand stretched with mozzarella cheese

TAPAS

\$9 MEMBER • \$11 NON-MEMBER

BEETROOT FETTA ARANCINI WITH PESTO V

CAJUN CHICKEN TENDERLOIN, BLISTERED CHERRY TOMATO WITH TZATZIKI HO GF

PORK BELLY, SCALLOPS AND CARAMEL SAUCE WITH CRISPY CRACKLING GF

TEMPURA PRAWNS, SICHUAN, HONEY, BLACK SESAME SEEDS

Match with: *Squealing Pig Sauvignon Blanc (Marlborough, NZ)*

OYSTER SHED

NATURAL OYSTERS GF HO *dozen 31 / 34*
½ dozen 19 / 21

With lemon wedge

KILPATRICK OYSTERS GF *dozen 34 / 37*
½ dozen 22 / 25

Smoky Kilpatrick mix

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SALADS

GREEK SALAD WITH CAJUN

LAMB **GF** **HO**

17 / 19

Cajun dusted lamb with cucumber, onion, and capsicum tossed with house leaf salad and tzatziki

Match with: T'gallant Cape Schanck Rose (Victoria)

HALLOUMI, BEETROOT & FIG **V** **GF** **HO**

17 / 19

Mixed leaf house salad, infused apple cider vinaigrette, baby beetroot, halloumi and pickled Banyan figs

Match with: T'gallant Juliet Blush Moscato (Victoria)

CHICKEN & AVOCADO **DF** **HO**

17 / 19

Cold chicken breast, crisp lettuce, mixed leaf house salad, cherry tomatoes, infused white balsamic vinaigrette and fresh avocado fan

Match with: The Stag Chardonnay (Margaret River, WA)

SALAD TOPPERS

ADD CRUMBED CHICKEN

5 / 6

ADD CRUMBED PRAWNS

8 / 9

ADD LEMON PEPPER CALAMARI

8 / 9

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PASTA, RICE & GRAINS

THAI

YELLOW CURRY HO VG V DF GF 24 / 27

Wombok and seasonal vegetables tossed with house made yellow curry and roasted chickpeas on Jasmine rice

Match with: Squealing Pig Sauvignon Blanc (Marlborough, NZ)

ADD DICED CHICKEN GF 5 / 6

MEDITERRANEAN

TORTELLINI V HO 24 / 27

Roasted peppers, eggplant, sundried tomatoes, house Napoli sauce, spinach and ricotta filled belly button pasta, parmesan and toasted pine nuts

Match with: T'Gallant Rose (Mornington Peninsula, VIC)

ADD DICED CHICKEN 5 / 6

WHITE SAMBUCA SEAFOOD RISOTTO GF 26 / 29

Prawns, barramundi, salmon and squid poached in white wine, tossed with cream in Italian rice, with a dash of white Sambuca

Match with: Cape Schanck Pinot Grigio (Mornington Peninsula, VIC)

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BUTCHERS BLOCK

All steaks cooked to your liking with your choice of sauce, served with either garden salad or coleslaw and beer battered chips or Idaho potato

450g T-BONE 40 / 43

Two sides to this steak, the eye fillet and the porter house cooked on the bone

Match with: Pan Head Pale Ale (4.6%)

200g EYE FILLET 35 / 38

The leanest cut of beef sourced from the Conondale Range in Queensland's Sunshine Coast Region

Match with: Wolf Blass Shiraz (Barossa, SA)

300g ANGUS RIB FILLET 34 / 37

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

Match with: Saltram 1859 Shiraz (Barossa, SA)

350g ANGUS RUMP 31 / 34

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

Match with: Penfolds Koonunga Hill Cabernet Sauvignon (Coonawarra, SA)

STEAK TOPPERS

Only available with a main meals or specialty mains

CRUMBED PRAWNS (4) 8 / 9

LEMON PEPPER CALAMARI (4) 8 / 9

NATURAL OYSTERS (4) ^{GF} 11 / 13

KILPATRICK OYSTERS (4) ^{GF} 12 / 14

GRILLED BAY BUG ^{GF} 13 / 15

SAUCES ^{GF}

Mushroom, pepper, Diane, beef jus, garlic cream or Béarnaise

MUSTARD

Seeded, hot English, Dijon

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STEAK COOKING GUIDE



BLUE ○

RARE ○

MEDIUM RARE ○

MEDIUM ○

MEDIUM WELL ○

WELL DONE ○

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SPECIALTY MAINS

GINGER BARRAMUNDI AND ASIAN GREENS GF HO

28 / 31

Pan seared barramundi fillet, ginger, garlic, light soy, Asian greens, on Jasmine rice with fried shallots and black sesame seeds

Match with: Cape Schanck Pinot Grigio (Mornington Peninsula, VIC)

MOROCCAN CHICKEN GF HO

25 / 28

Baked Moroccan marinated chicken breast, Dutch carrots, potato scallops, broccolini, tzatziki and blistered cherry tomatoes

Match with: The Stag Chardonnay (Yarra Valley, VIC)

BANYAN PORK BELLY

26 / 29

Northern Rivers twice cooked pork belly, Asian infused sauce, mash potato, bok choy and crispy crackling - A North Lakes favourite!

Match with: Wolf Blass Private Release Merlot (Barossa SA)

SIDES

\$8 MEMBER / \$9 NON-MEMBER

BEER BATTERED CHIPS
SWEET POTATO FRIES
WEDGES WITH SWEET CHILLI & SOUR CREAM
COLESLAW
MIXED LEAF SALAD
SEASONAL VEGETABLES

BANYAN SIGNATURE REEF AND BEEF GF

44 / 47

200g Eye fillet cooked to your liking with pommes pave, roasted field mushroom, beetroot coulis, topped with a grilled Moreton Bay bug tail, pickled Banyan figs and Béarnaise sauce

Match with: Penfolds Koonunga Hill Cabernet Sauvignon (Coonawarra, SA)

CHICKEN SCHNITZEL

22 / 25

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

Match with: Squealing Pig Sauvignon Blanc (Marlborough, NZ)

PARMIGIANA TOPPER

ADD 4 / 5

KIDS MENU

Kids Meals includes drink and ice cream (Under 12 years)

\$10 MEMBER / \$12 NON-MEMBER

MINI PIZZA WITH CHIPS
CHICKEN NUGGETS WITH CHIPS
BATTERED FISH WITH CHIPS
SPAGHETTI BOLOGNAISE WITH CHIPS
CHEESE BURGER WITH CHIPS (GF BUN AVAILABLE)

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DESSERT

PINA COLADA PANNA COTTA ^{GF} 8 / 10

Coconut milk and vanilla baked cream topped with toasted coconut and pineapple flowers

ROCKY ROAD 8 / 10

Chocolate rocky road with mini marshmallow, chocolate fudge sauce and rocky road ice cream

CRÈME BRÛLÉE 8 / 10

Served chilled with burnt sugar and almond bread

STICKY DATE PUDDING 8 / 10

Served hot with butterscotch sauce and vanilla ice cream

TEA & COFFEE

SHORT BLACK 3 / 3.5

LONG BLACK 3.8 / 4.3

FLAT WHITE 3.8 / 4.3

CAPPUCCINO 3.8 / 4.3

LATTE 3.8 / 4.3

PICCOLO 3.8 / 4.3

AFFAGATO 3.8 / 4.3

HOT CHOCOLATE 3.8 / 4.3

MOCHA 3.8 / 4.3

TEA CUP 2.8 / 3.3

TEA POT 4 / 4.5

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.