

BANOS

Dinner Menu

BREADS

	M	G
BAKED DINNER ROLLS (2) With butter	5	6
GARLIC BREAD (4)	10	11
ADD HERB & CHEESE	4	4
ADD SWEET CHILLI & CHEESE	5	5
SMASHED AVO & GRILLED PRAWN BRUSCHETTA Served on sourdough	18	20

STARTERS

	M	G
CRISPY POLENTA FRIES Aioli & grated Parmesan	15	16
GARLIC PRAWNS Fresh prawns cooked in Asian-style sauce with garlic bread	19	21
SALT & PEPPER SQUID ENTRÉE With garlic aioli & lemon	16	18
MAIN With chips, salad, garlic aioli & lemon	25	27
WAGYU STEAK TACOS Baby cos, guacamole, sour cream, tomato salsa, jalapeño	22	24

TO SHARE

	M	G
VEGETARIAN NACHOS (V) (GF) Mexican spiced mixed beans and vegetables with sour cream, guacamole, tomato salsa	24	26
BEEF & BEAN NACHOS (GF) Mexican spiced beef and beans with sour cream, guacamole, tomato salsa	26	28



THE GRILL

300G WAGYU RUMP MB4+ (GFO)
M 34 G 36

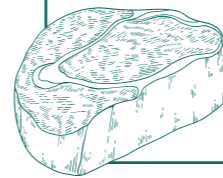
300G BLACK ANGUS SCOTCH FILLET MB4+ (GFO)
M 48 G 50

Served with sauce & choice of two sides:
Chips | Salad | Mash | Vegetables

UPGRADE TO SURF & TURF | 9
With grilled prawns (4) & béarnaise sauce

BBQ PORK RIBS
Sous vide pork ribs served with coleslaw & charred corn

HALF M 28 G 30
FULL M 50 G 52



BURGERS

ALL SERVED WITH CHIPS

VEGETARIAN BURGER (V)
Homemade mixed vegetable patty, baby cos, pickles, sweet chilli, sriracha mayo on a toasted brioche
M 22 G 24

WAGYU BEEF BURGER
Homemade wagyu beef patty, baby cos, sliced tomato, pickles, cheese, burger sauce on a toasted brioche
M 23 G 25

ADD BACON 4 | ADD EXTRA PATTY & CHEESE 8

SOUTHERN FRIED CHICKEN
Southern fried chicken breast, sriracha mayo, coleslaw, baby cos, sliced cheese on a toasted brioche
M 24 G 26

ADD BACON 4 | ADD EXTRA FRIED CHICKEN 10

STEAK SANDWICH
Steak, lettuce, tomato, beetroot, caramelised onion, cheese, smokey BBQ mayo on a toasted Turkish
M 24 G 26

ADD BACON 4

SALADS

Add to any salad
CHICKEN 7 | PRAWNS 10

	M	G
TRADITIONAL GREEK SALAD (GF) (V) Mesclun, cucumber, onion, capsicum, cherry tomatoes, olives, feta, oregano & house dressing	16	18
CLASSIC CAESAR SALAD (GFO) Baby cos, bacon, boiled egg, croutons, Parmesan & dressing	22	24
PRAWN & AVOCADO (GF) Mesclun, cherry tomatoes, cucumber, ginger-lime dressing	24	26
GOATS CHEESE, WALNUTS AND SMOKED SALMON Bed of smoked salmon, mixed lettuce, walnuts, green apple with balsamic reduction and citrus dressing	28	30



Kitchen OPENING HOURS

SUN - WED
5:30PM - 8:30PM

THUR - SAT
5:30PM - 9PM

V | Vegetarian VG | Vegan GF | Gluten Free
GFO | Gluten Free Option

Please advise our front-of-house of any allergies or special dietary requirements when placing your order. We try our best to accommodate guests' dietary needs; however, we cannot guarantee that our menu items will be completely free of allergens.

Chef's recommendation will be serving on our Daily Special Board. Takeaway Bags | \$1

PORTER HOUSE
HOSPITALITY GROUP

BANANOS

Dinner Menu

SCHNITZELS

PANKO CRUMBED CHICKEN SCHNITZEL

With gravy & your choice of two sides:
Chips | Salad | Mash | Vegetables

M 26 G 28

UPGRADE YOUR SCHNITZEL with a topper



CLASSIC PARM | 5

With ham, Napolitana sauce & mozzarella

CLUBHOUSE | 8

With bacon, avocado, béarnaise sauce & mozzarella

SURF & TURF | 9

Topped with grilled prawns & béarnaise sauce



FOR THE KIDS

CHEESEBURGER & CHIPS

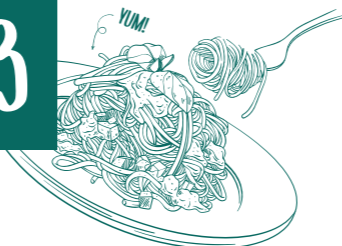
BATTERED FISH & CHIPS

CHICKEN NUGGETS & CHIPS

LINGUINE NAPOLITANA WITH PARMESAN

All kids meals come with a choice of vanilla, chocolate or strawberry ice cream

ALL KIDS MEALS \$13



MAINS

CHICKEN SALTIMBOCCA

Grilled chicken supreme, creamy sage & mushroom sauce, mashed potato, green beans, dried prosciutto
M 32 G 34

GRILLED BARRAMUNDI (GF)

With baked potatoes, seasonal green vegetables, romesco, tropical salsa, lemon wedge & herb oil
M 36 G 38

BATTERED FISH AND CHIPS

Crunchy battered fish served with chips, salad, tartare, lemon
M 24 G 26



HOT SEAFOOD PLATE

Combination of battered fish fillets, crumbed prawns & squid rings served with chips, salad, tartare & lemon
M 32 G 34

CHICKEN & MUSHROOM LINGUINE (GFO)

Chicken, mushrooms, cherry tomato & baby spinach tossed in a creamy Napolitana sauce
M 26 G 28

Add Prawns (5pcs) 10

VEGETARIAN PASTA (V) (GFO)

Fresh mushrooms, zucchini, olives, capsicum, cherry tomatoes and linguine tossed in a rich lemon & butter sauce
M 22 G 24



HOUSEMADE BEEF LASAGNE

Baked layers of homemade pasta sheets cooked in rich beef meat sauce with creamy Napolitana sauce, baby rocket and Parmesan
M 24 G 26

SEAFOOD MARINARA

Rich flavor of mixed seafood, chilli, cherry tomatoes, basil & Napolitana sauce tossed with linguine
M 30 G 32

Add Prawns (5pcs) 10



SIDES

CHIPS

M G

12 14

SWEET POTATO WEDGES

14 16

STEAMED SEASONAL VEGETABLES

8 10

STEAMED ROASTED VEGETABLES

8 10

MASHED POTATO

6 8

GARDEN SALAD

10 12

BOWL OF RICE

6 6

SAUCES

M G

PEPPER | MUSHROOM | DIANNE
GRAVY | BÉARNAISE | AIOLI

2.5 2.5



Kitchen OPENING HOURS

SUN - WED
5:30PM - 8:30PM

THUR - SAT
5:30PM - 9PM

V | Vegetarian VG | Vegan GF | Gluten Free
GFO | Gluten Free Option

Please advise our front-of-house of any allergies or special dietary requirements when placing your order. We try our best to accommodate guests' dietary needs; however, we cannot guarantee that our menu items will be completely free of allergens.

Chef's recommendation will be serving on our Daily Special Board. Takeaway Bags | \$1

PORTER HOUSE
HOSPITALITY GROUP