

BANANOS

Lunch & Dinner

BREADS

	M	G
BAKED DINNER ROLLS (2) With butter	5	6
GARLIC BREAD (4)	10	12
ADD HERB & CHEESE	4	5
ADD BACON & CHEESE	6	7
TOMATO, FETA & BASIL BRUSCHETTA Served on Turkish bread	14	16.5

STARTERS

GRILLED GARLIC PRAWNS (4) Mango, avocado, cherry tomato, beetroot and quinoa	20	23.5
LOADED CORN CHIPS Crispy bacon, jalapeño, cheese, guacamole, sour cream, tomato salsa	16	19
SALT & PEPPER SQUID With garlic aioli & lemon	17	20
SZECHUAN CHICKEN BITES (5) Stir-fried with onion, capsicum, spring onion and Szechuan sauce	20	23.5

Kitchen
OPENING HOURS

LUNCH
DAILY
11:30AM - 2PM

DINNER
SUN - THU 5:30PM - 8:30PM
FRI - 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



SALADS

THAI NOODLE SALAD (GF) Rice noodles, mixed greens, cucumber, mint, cherry tomato, carrot, cabbage, red onion, coriander, chilli-lime dressing, roasted peanuts	18	21.5
CLASSIC CAESAR SALAD Baby cos lettuce, bacon, boiled egg, croutons, Parmesan & dressing	18	21.5
MANGO AND PRAWN SALAD (GF) Grilled prawns, mixed lettuce, cucumber, avocado, cherry tomatoes, radish, ginger-lime dressing	25	29.5
VEGAN POKE BOWL (GF) (V) Baby cos lettuce, beetroot, edamame, carrot, pickled ginger, quinoa, cucumber, avocado, cherry tomato, chickpeas, coriander & mint dressing	20	23.5

ADD TO ANY SALAD:
CHICKEN: M 8 G 9.5 | GRILLED SALMON: M 8 G 9.5
STEAK 100g: M 9 G 11 | PRAWNS (5) : M 10 G 12

SCHNITZELS

PANKO CRUMBED CHICKEN SCHNITZEL
With gravy & your choice of two sides:
Chips | Salad | Mash | Vegetables
M 25 G 29.5

UPGRADE YOUR SCHNITZEL
with a topper

CLASSIC PARMI M 5 G 6
Double-smoked ham, Napolitana & mozzarella

MEXICAN M 7 G 8.5
Corn salsa, jalapeño, chipotle mayo, mozzarella

CLUBHOUSE M 9 G 11
Crispy bacon, avocado, mozzarella & béarnaise

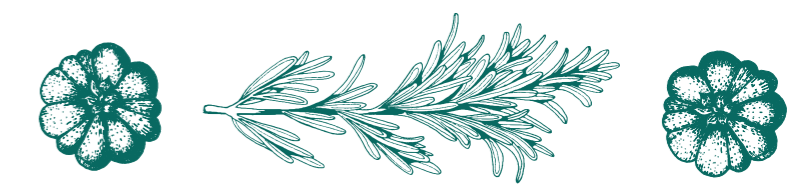


HANDHELDS

BEEF TACOS (3 PCS) Marinated beef strips with cos lettuce, tomato salsa, chipotle mayo M 18 G 21.5
PRAWN TACOS (3 PCS) Crispy fried prawn, lettuce, tomato salsa, chipotle mayo, coriander, lemon M 18 G 21.5
VEGETARIAN BURGER WITH CHIPS Grilled halloumi, roasted veggies, baby cos, pickles, pesto mayo on toasted milk bun M 22 G 26
WAGYU BEEF BURGER WITH CHIPS Homemade wagyu beef patty, cos lettuce, tomato, pickles, cheese, Smokey B.B.Q mayo on toasted milk bun M 23 G 27
CRISPY CHICKEN BURGER WITH CHIPS Deep-fried chicken, coleslaw, cheese, homemade tangy sauce on toasted milk bun M 24 G 28.5
PHILLY CHEESESTEAK SANDWICH WITH CHIPS Grilled porterhouse steak (120g), brown onion, capsicum, cheese sauce on toasted Turkish bread M 26 G 31

ADD TO ANY BURGER OR SANDWICH

	M	G
BACON	5	6
FRIED CHICKEN	10	12
BEEF PATTY & CHEESE	10	12
GLUTEN-FREE BUN: M 5 G 6		



BANJOOS

MAINS

CHAR-GRILLED CHICKEN BREAST (GF)
Mash, vegetables & mushroom sauce
M 28 G 33

PAN-SEARED BARRAMUNDI (GF)
With a refreshing green apple and fennel salad tossed with citrus dressing, mango and avocado salsa
M 36 G 42.50

BATTERED FISH & CHIPS
Chips, salad, tartare & lemon
M 24 G 28.5

SALT & PEPPER SQUID
Chips, salad, aioli & lemon wedge
M 25 G 29.5

MEDITERRANEAN LAMB SKEWER (GFO)
Hummus, pearl couscous, char-grilled vegetables, feta, pita bread
M 28 G 33



THE GRILL

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

300G WAGYU RUMP MB3+ (GFO)
M 36 G 42.5

320G PORTERHOUSE STEAK MB4+ (GFO)
M 50 G 59

UPGRADE TO SURF & TURF: M 10 G 12
With grilled prawns (4) & béarnaise sauce

BBQ PORK RIBS (GFO)
HALF **M 28 G 33**
FULL **M 50 G 59**



FROM THE PAN

SPICY PRAWN LINGUINE
Linguine tossed with sautéed prawns, bacon, garlic, chilli, cherry tomatoes and a splash of white wine, finished with fresh rocket and Parmesan
M 28 G 33

LINGUINE CARBONARA
Egg yolk, cream and crispy bacon tossed in linguine, finished with cracked black pepper and Parmesan
M 28 G 33

LINGUINE MARINARA
A coastal-style seafood mix of prawns, octopus, clams and fish simmered in a bright Napoli sauce with garlic, chilli, and white wine
M 32 G 38

GARDEN VEGETABLE LINGUINE (V)
Fresh seasonal vegetables, olives, onion and cherry tomatoes cooked in a light Napoli sauce with a touch of chilli
M 24 G 28.5

ADD	M	G
CHICKEN	8	9.5
PRAWNS (5PCS)	10	12

GLUTEN-FREE PASTA: M 4 G 5



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
MEMBER
15.5 GUEST



SIDES

	M	G
BOWL OF CHIPS	12	14.5
SWEET POTATO WEDGES	14	16.5
STEAMED SEASONAL VEGETABLES	8	9.5
MASHED POTATO	7	8.5
GARDEN SALAD	10	12

SAUCES

	M	G
PEPPER MUSHROOM DIANNE	3	3.5
GRAVY BÉARNAISE AIOLI	2	2.5



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