



BANJOS

PORTERHOUSE
HOSPITALITY GROUP

STARTERS

M G
5 6

DINNER ROLLS (2)

With butter

GARLIC BREAD (4)	10	12
ADD HERB & CHEESE	4	5
ADD BACON & CHEESE	6	7

TOMATO, FETA & BASIL BRUSCHETTA 14

On Turkish bread

16 19

LOADED CORN CHIPS

Crispy bacon, jalapeño, cheese, guacamole, sour cream, tomato salsa

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
11:30AM - 2:30PM

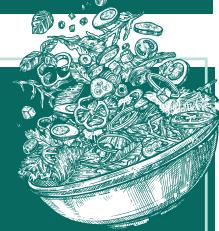
DINNER
5:00PM - 9:00PM

OPEN 7 DAYS

V Vegetarian
GF Gluten Free

M Member Price
G Guest Price

SALADS



CLASSIC CAESAR SALAD (GFO)

Baby cos, bacon, boiled egg, croutons, Parmesan & dressing

M 18 G 21.5

MANGO AND PRAWN SALAD (GF)

Grilled prawns, mixed lettuce, cucumber, avocado, cherry tomatoes, radish, ginger-lime dressing

M 25 G 29.5

ADD TO ANY SALAD:

Chicken: M 8 G 9.5

Grilled Salmon: M 8 G 9.5

Prawns (5) : M 10 G 12

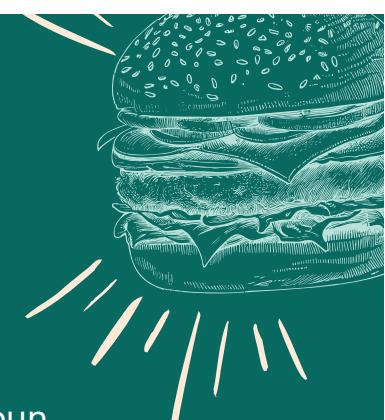
HANDELDHS

ALL BURGERS SERVED WITH CHIPS

VEGETARIAN BURGER (V)

Grilled halloumi, roasted vegetables, baby cos, pickles, pesto mayo on toasted milk bun

M 22 G 26



WAGYU BEEF BURGER

Homemade wagyu beef patty, baby cos, tomato, pickles, cheese smokey BBQ mayo on a toasted milk bun

M 23 G 27

CRISPY CHICKEN BURGER

Deep-fried chicken, coleslaw, cheese, homemade tangy sauce on toasted milk bun

M 24 G 28.5

ADD

	M	G
Bacon	5	6
Fried Chicken	10	12
Beef Patty & Cheese	10	12

MAINS

PAN-SEARED BARRAMUNDI (GF)

With a refreshing green apple and fennel salad tossed with citrus dressing, mango and avocado salsa

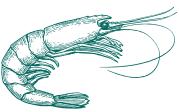
M 36 G 42.50



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

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

MAKE IT A PARMI **M 5 G 6**

Double-smoked ham, Napolitana & mozzarella

MAKE IT A SURF & TURF **M 10 G 12**

Grilled prawns & béarnaise

FROM THE PAN

LINGUINE BOSCAIOLA

Bacon, mushrooms, cream & 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



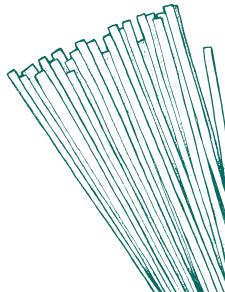
ADD

M G

CHICKEN **8 9.5**

PRAWNS (5PCS) **10 12**

GLUTEN-FREE PASTA: **M 4 G 5**



THE GRILL

Served with choice of sauce & two sides

Chips | Salad | Mash | Vegetables

300G SCOTCH FILLET MB4+ (GFO)

M 52 G 61

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

HALF M 28 G 33

FULL M 50 G 59

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

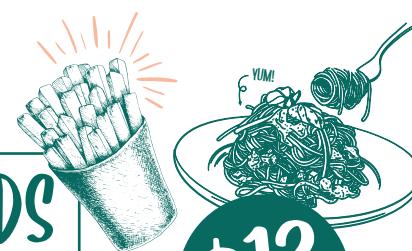
M G

PEPPER | MUSHROOM | DIANNE

3 3.5

GRAVY | BÉARNAISE | AIOLI

2 2.5



FOR THE KIDS

**\$13
15.5 GUEST**

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

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*15% Surcharge on Public Holidays