

BANJO'S ON ALBERT

ENTREE

GARLIC BREAD V	8/9
GARLIC AND CHEESE BREAD V	9/10
TOMATO BRUSCHETTA V ON GARLIC BREAD WITH FETTA CHEESE	11/12
LOADED FRIES TOPPED WITH BACON, CHEESE & GRAVY	10/11
SOUP SEE OUR SPECIALS BOARD FOR TODAY'S SOUP, SERVED WITH GARLIC BREAD	10/11
LEMON PEPPER CALAMARI GF WITH FRESH LEMON AND AIOLI DIPPING SAUCE	15/17
GARLIC PRAWNS GF SAUTEED WITH GARLIC AND FINISHED WITH CREAM, RESTING ON STEAMED RICE	16/18
VEGETARIAN ARANCINI V WITH A PUMPKIN FETA SALAD, RELISH AND AIOLI	15/17
PANKO CRUMBED PRAWNS WITH FRESH LEMON AND HERB CITRUS AIOLI	15/17

SALAD'S

SALT & PEPPER CALAMARI GF FRESH GARDEN STYLE SALAD TOPPED WITH CALAMARI, LEMON AND TARTAR	24/26.90
THAI BEEF SALAD GF CHILLI SOY MARINATED BEEF TOSSED WITH FRESH SALAD GREENS, TOPPED WITH SWEET POTATO CRISPS	24/26.90
CHICKEN SNITZ CAESAR SALAD TRADITIONAL COS LETTUCE, CHICKEN, BACON, PARMESAN, CROUTONS, DRESSING, ANCHOVIES AND POACHED EGG	24/26.90

CLUB FAVORITES

ROAST OF THE DAY GF SERVED WITH TRADITIONAL ROAST VEGETABLES, GREENS AND GRAVY	21/23.50 1/2 SERVE 16/17.90
BATTERED FISH OF THE DAY FRESHLY BATTERED FILLETS WITH LEMON AND TARTAR SAUCE	21/23.50 1/2 SERVE 16/17.90
LAMBS FRY & BACON GF RESTING ON CREAMY MASH, SEASONAL VEGETABLES AND TOPPED WITH RASHER BACON AND RICH GRAVY	20/22.40
SEAFOOD BASKET BATTERED FISH, PANKO PRAWNS, CALAMARI RINGS, SALT AND PEPPER CALAMARI SALAD, SERVED WITH CHIPS, LEMON AND TARTAR	27/30.50
GARLIC PRAWN FETTUCCINE SAUTEED WITH GARLIC, ROAST PUMPKIN, SPINACH AND FINISHED WITH CREAM AND TOPPED WITH PARMESAN	27/30.50
CHICKEN CARBONARA FETTUCCINE WITH ONION, GARLIC AND BACON, FINISHED WITH CREAM AND PARMESAN CHEESE	23/25.80 1/2 SERVE 18/20

ALL MAINS WHERE APPLICABLE ARE SERVED WITH CHOICE OF

CHIPS AND SALAD
POTATO AND VEGETABLES
CHIPS AND VEGETABLES

SIDES	6/7
BOWL OF CHIPS	
BOWL OF VEGETABLES	
BOWL OF SALAD	

KEY
GF=GLUTEN FREE ON REQUEST
V= VEGETARIAN ON REQUEST
\$/=\$= MEMBERS/GUESTS PRICE

STEAK ROCK GRILL

SCOTCH FILLET GF 300 GRAMS OF PASTURE FED SCOTCH FILLET WITH YOUR CHOICE OF SAUCE	39/43.50
EYE FILLET GF 250 GRAMS OF TENDER EYE FILLET WITH YOUR CHOICE OF SAUCE	42/45
PORTERHOUSE GF 300 GRAMS OF GRAIN FED PORTERHOUSE WITH YOUR CHOICE OF SAUCE	38/42
BEEF & REEF EYE FILLET GF 200 GRAM EYE FILLET WITH PRAWNS AND CALAMARI WITH A GARLIC CREAM SAUCE	44/47
GRILLED TERIAKI SALMON GF TOPPED	32/35
SEAFOOD SKEWERS GF FRESH FISH, PRAWNS AND CALAMARI SKIEWERS WITH HERB MAYO AND LEMON	32/35

SAUCES
GRAVY-MUSHROOM-PEPPER- CREAMY GARLIC

SIDES
CHIPS & SALAD OR POTATO & VEGETABLES OR CHIPS & VEGETABLES

STEAK, ROCK, GRILL AVAILABLE NIGHTS ONLY

PARMI'S

CHICKEN BREAST SCHNITZEL GOLDEN CRUMBED CHICKEN BREAST WITH CHOICE OF SAUCE	22/24.70 1/2 SERVE 18/20
TRADITIONAL PARMIGIANA CHICKEN BREAST SCHNITZEL TOPPED WITH HAM, NAPOLI SAUCE AND CHEESE	24/26.90 1/2 SERVE 19/21
IRISH PARM CHICKEN BREAST SCHNITZEL TOPPED WITH MASH, BACON, GRAVY AND CHEESE	24/26.90 1/2 SERVE 19/21
AUSSIE PARM CHICKEN BREAST SCHNITZEL TOPPED WITH BBQ SAUCE, BACON, EGG AND CHEESE	24/26.90 1/2 SERVE 19/21

MAINS

BARRAMUNDI GF GRILLED BARRAMUNDI FILLET TOPPED WITH LEMON DILL BUTTER	26/29
GRILLED CHICKEN BREAST GF TOPPED WITH CREAMY GARLIC AND BACON SAUCE	26/29
LAMB SHANK RICH SLOW COOKED LAMB SHANK IN A RICH BRAISING GRAVY SERVED WITH MASH AND VEGETABLES	23/25.80
RISOTTO OF THE DAY GF V SEE OUR SPECIALS BOARD FOR VEGETARIAN RISOTTO SPECIAL AND MORE	24/27

CHECK OUT OUR SPECIALS BOARD FOR MORE OPTIONS

KIDS MEALS

ROAST OF THE DAY GF	9
KIDS PIZZA AND CHIPS	9
CHICKEN NUGGETS AND CHIPS	9
FISH AND CHIPS	9
KIDS ICE CREAM AND TOPPING	3

DESSERT

BANANNA FRITTER SERVED WITH MAPLE SYRUP, ICE CREAM AND CREAM	9/10
BERRY CHEESECAKE WITH BERRY COULI AND BOYSENBERRY ICE CREAM	11/12
STICKY DATE PUDDING WITH CARAMEL SAUCE AND ICE CREAM	11/12
FLOURLESS CHOCOLATE BROWNIE WITH CHOCOLATE SAUCE, CHOCOLATE CRUMB AND ICE CREAM	11/12
CITRUS TART WITH WHIPPED CREAM AND ICE CREAM	11/12