



BANJO BAR
4pm - Late

DINNER
5:30pm - 9pm

For Bookings or Takeaway
CALL 8972 1744

DINNER

TO START

TURKISH BREAD, SPICED DUKKA, BALSAMIC OIL	\$14
ORGANIC GREEK FLATBREAD, HUMMUS, RAW + PICKLED VEGETABLES, GARDEN HERBS	\$18
PACIFIC OYSTER - BOOMER BAY, TASMANIA. LIVE AND SHUCKED TO ORDER	\$6ea
+ <i>Natural w Mignonette, Lemon</i>	
+ <i>Classic Kilpatrick, Worcestershire, Bacon, Brandy, Tabasco</i>	
HALF SHELL SCALLOPS - WESTERN AUSTRALIA, PEDRO XIMENEZ BLACK SHERRY, CONFIT ORANGE, CRISP PANCETTA (3)	\$ 22
FRITTI, SOFT CHEESE FRITTERS, MANCHEGO & IDIAZÁBAL, PEPPER JAM	\$18
NATIVE CROCODILE CHURRASCO (ON THE STICK), PINEAPPLE CARPACCIO, LABNEH	\$26
CALAMARI, FLASH FRIED, LEMON, TARTARE, SALT BUSH SPICE	\$26
CAPRESE, TOMATO CRUDO, FRESH BASIL, BUFFALLO MOZZARELLA, AGED BALSAMIC	\$22
SIZZLING ARAFURA PRAWNS, FINO SHERRY, SAFFRON	\$34

MAIN

NEW WORLD CAESAR, CHARCOAL CHICKEN, GRILLED LEMON, CARDINI'S EGG + ANCHOVY DRESSING	\$38
GRILLED HUMPTY DOO BARRAMUNDI, SCALLOP POTATO, RATATOUILLE, CAPER-BERRIES, LEMON BUTTER	\$42
PIE, SLOW COOKED LAMB SHOULDER RAGU, SWEET ONION JAM, SHEPHERDS MASH, GREEN PEA	\$38

RIGATONI ALLA ARRABBIATA, SHORT TUBE PASTA, SPICY TOMATO, FRESH BASIL, CHILLI,
ONION + GARLIC, PECORINO \$36

COCONUT + TAMARIND FISH CURRY, HUMPTY DOO BARRAMUNDI,
ARAFURA TIGER PRAWNS, AROMATICS, RICE PILAF \$44

CHEF'S PASTA OF THE DAY SEE BLACKBOARD

WILD MUSHROOM + LEEK RISOTTO, CHIVE + PECORINO RAMANO, TRUFFLE \$38

GRILL

200G PETIT BEEF TENDERLOIN - KIDMAN VALLEY - 150 DAY GRAIN FED 5+ \$48

300G ANGUS STRIPLOIN - SOUTHERN GRAIN - 150 DAY GRAIN FED \$54

350G GRASS-FED SCOTCH FILLET - SOUTHERN RANGES 5+ \$56

500G CATTLEMAN'S CUT - ON THE BONE - NOLAN PREMIUM SELECTION \$68

350G MURRAY VALLEY PORK CUTLET - CENTRAL QLD - HONEY SOY \$42

CHOICE OF

+ *Garlic butter, house cut chips, charred greens, Malbar peppercorn jus*

+ *Argentinian chimmichurri, charred corn off the cob, pot mash, pan jus*

ADD

Arafura prawn topper (3) \$14

SIDES

ROASTED BABY CARROTS, DUKKAH SPICE \$14

SMOKED CORN ON THE COB, GARLIC BUTTER \$8ea

GREEK SALAD, TOMATO CRUDO, KALAMATA OLIVE, AUTHENTIC FETA, SPANISH ONION, CUCA, VINAIGRETTE \$18

BABY CAESAR, COS, PANCETTA, TOASTED TURKISH BREAD, PARMESAN, CARDINI'S EGG + ANCHOVY DRESSING \$18

FRIES, AIOL \$10

DESSERT

PASSIONFRUIT CURD TART, FRESH LOCAL PASSIONFRUIT, CHANTILLY \$20

Hospitality NT Gold Plate Award Winner - NT's Best Dessert

BELGIAN CHOCOLATE MOUSSE, WILD BERRIES, HAZELNUTS \$18

RHUBARB, APPLE + WATTLESEED CRUMBLE, VANILLA BEAN ICE CREAM \$18

CHEESE BOARD - FRUITS, ASSORTED CRACKERS, ACCOMPANIMENTS \$22

Maffra Cloth-ashed Mature Aged Cheddar

Holstein Friesian Cow- Handcrafted & ripened under cloth - aged 24 months GIPPSLAND VIC

AFFOGATO, OLIVER'S BLEND ESPRESSO, VANILLA BEAN ICE CREAM, AMARETTO \$20

KIDS

MAIN + DESSERT \$15

CALAMARI, FRENCH FRIES, LEMON, TARTARE
RIGATONI PASTA, TOMATO NAPOLI, PARMESAN

GRILLED STEAK, SALAD, FRIES

CARBONARA PASTA, MUSHROOM, ONION, CREAM

GRILLED BARRAMUNDI, SALAD, FRIES

VANILLA + CHOCOLATE ICE-CREAM



banjobarandterrace