

BANYALLA

ENTREE

House Made Seeded Focaccia honey miso whipped butter, nori powder	(V, VGO, MWN)	\$9
Spencer Gulf Hiramasa Kingfish Sashimi pickled ginger dressing, whipped Yarra Valley feta, toasted sesame, shiso	(MWG, MWN, Australian Seafood)	\$24
South Australian Octopus beetroot, avocado puree, chilli and bacon, figs	(MWG, MWN, Australian Seafood)	\$29
Riverina Pork Belly Bites crispy crackling, hoisin caramel, apple kimchi, soy, spring onions	(MWN)	\$30
Heirloom Tomatoes stracciatella, basil, sherry vinaigrette, 18-month aged Jamon Serrano	(MWG, MWN, VOA, VGO)	\$19
Miso Glazed Eggplant Asian zucchini noodle salad, whipped tofu, nori	(MWG, VE)	\$20

MAINS

House Made Squid Ink Fettuccine Cloudy Bay clams, Yarra Valley salmon caviar, Australian bottarga	(MWN, Mixed Seafood)	\$40
Pan Roasted Chicken Supreme corn velouté, confit fennel, crispy corn ribs, chicken jus	(MWG, MWN)	\$36
Sustainably Farmed Daintree Barramundi fennel soubise, peperonata, salsa verde, Australian blue mussel escabeche, sea herb	(MWG, MWN, Australian seafood)	\$40
Spring Green Risotto carnaroli rice, parmesan, herb ricotta, toasted pine nuts	(V, MWG, VGO)	\$32
Wimmera Confit Duck Leg plum jus, Parisienne style potato salad, grilled stone fruit, goat curd, almonds	(MWG)	\$42
Riverine Grain-fed Eye Fillet 220g (MBS 2), potato terrine, grilled broccolini, cafe de paris butter, watercress	(MWG)	\$60

SIDES

Citrus Salad fennel, rocket, macadamia	(MWG, VE)	\$12
House Made Hand Cut Chips dill salt, tomato aioli	(MWG, V)	\$14
Banyalla Grain Salad pomegranate, goats curd, mint, cucumber toasted almonds	(MWG, V, VGO)	\$14
Grilled Summer Vegetable Medley almond cream, sauce verte, crispy shallots	(MWG, VE)	\$14

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DESSERT

Caramelised Pineapple Pie	<i>(MWN)</i>	\$21
coconut crumble, puff pastry, house made vanilla bean ice cream		
Almond Mocha Bar		\$20
mocha mousse, salted caramel creamy, almond rocher		
Tropical Sunset	<i>(MWG, MWN)</i>	\$19
mango & lime compote, lemon sponge, passionfruit mousse		
Blueberry Lemon Eton Mess	<i>(MWG, MWN)</i>	\$21
blueberry compote, lemon creamy, vanilla chantilly, meringue		
Australian Cheese Plate		\$30
Bruny Island raw milk C2, Pyengana St Columba blue, Six Farms triple cream brie, pickled figs, quince paste, lavosh, honey, walnuts		

A surcharge of 15% applies on all public holidays.

MWG - Made Without Gluten | MWN- Made Without Nuts | V- Vegetarian | VOA – Vegetarian Option Available | VE - Vegan | VGO - Vegan Option Available

RACV will endeavour to accommodate requests for meals for guests who have food allergies or intolerances;
We cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.