

# BANYALLA

## Entrée

- Lemon myrtle focaccia, house fennel seed butter, olives (v) 14**
- Softshell crab tempura, sweetcorn salsa, Imperial sauce 33**
- Venison carpaccio, beetroot textures, watercress, pinenuts 31**
- Berkshire pork belly, burnt Wandin tomatoes, pickled papaya 29**
- Zucchini flowers, goat's cheese, olive crumble 26**
- Skull Island prawn, golden peach, pomegranate 36**
- Salumi plate, burrata, melon, caper berries, and house focaccia 28**
- Banyalla tasting plate (for 2) 61**

## Main

- King George whiting, butter beans, potato mash, pepper essence, beurre blanc 46**
- Gippsland 220-gram grilled eye fillet, Grand-Mere, potato fondant, baby vegetables (mwg) 62**
- Pea and mint risotto, carnaroli rice, mascarpone, spinach fritters 44**
- Lemon myrtle chicken, house fettucine, crispy prosciutto, jus gras 38**
- Duck breast, pont neuf potato, tomato and lychee 44**
- 12 hours braised beef short ribs, whiskey jus, waffle crisps, rainbow slaw 74**
- Apple cider glazed pork cutlet, mango, avocado and bubble and squeak 40**
- Banyalla tasting plate (for two) 110**

## Sides to share

- Hand cut chips, rosemary salt, aioli (v, ve, vgo) 14**
- Summer house salad, citrus dressing (v, ve, mwg) 14**
- Burrata heirloom tomato, vincotto and basil(v, ve, mwg) 14**

## Dessert

- Dark chocolate tart, berry gel, double cream 18**
- Coconut pannacotta, rhubarb compote, florentine shards 18**
- RACV wine poached pear, cremeux, chocolate soil (mwg) 18**
- Mango bavarois, peach gel, coconut crumbs, peach sorbet (mwg)18**
- Cheese plate, dried fruit, lavosh, Long paddock banksia (Vic), Milawa blue, Milawa King River gold (Vic) 32**

**MWG**-Made Without Gluten **V**- Vegetarian **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.