

BANYALLA

Private Dining Shared Menu

Entrée

House Focaccia, rosemary salt, olive butter (v)

South Australian scallops, sesame, wasabi kewpie, tagorashi

Zucchini fritters, minty labneh, corn salsa (v)

Salumi plate, pickles, olives, focaccia

Main

Swordfish, pomme puree, burnt orange, fennel

Boneless Beef short ribs, polenta, harissa, kale (mwig)

Stuffed capsicum, cumin, tomato, emulsion, shimeji mushroom, goats curd (v/mwig)

Duck ragu risotto, carnaroli rice, wilted spinach, truffle oil

Sides to share

Shoestring fries, rosemary salt (v/ve)

Winter leaf salad, house dressing (ve/mwig)

Dessert

Loukoumades, donuts, chocolate sauce, house jam

Chocolate decadence, macerated berries, mascarpone (mwig)

Cheese plate, dried fruit, lavosh, Long Paddock Banksia (Vic), Milawa blue (Vic), Milawaking river gold (Vic)

MWG - Made Without Gluten **V** - Vegetarian **VE** - Vegan **GFO** - gluten free option Available Deep fryer may contain trace of gluten.

RACV will endeavour to accommodate requests for meals for customers 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.