

BANYALLA

Shared Menu \$102 per person

Groups of 14+ guests

Entrée

Lemon myrtle focaccia, house butter, Yarra Valley fetta (v)
Pan fried scallops, heirloom cauliflower, burnt onions, ponzu sauce (mwig)
Corn and potato tikki, tamarind, coconut yoghurt (v, ve)
Salumi plate, pickles, olives and house focaccia

Main

Naugan slow cooked beef, special sauce, pakora (mwig)
Venison and pancetta ragu risotto, carnaroli rice, wilted spinach truffle oil (mwig)
Caramelized onion and goats cheese tart, candied walnuts, sorrel (v, vgo)
Grilled swordfish, pomme puree, burnt cabbage beurre blanc (mwig)

Sides to share

Shoestring fries, aioli
Lentil and radicchio winter salad

Dessert

Corella pear tart, pear compote, cinnamon mousse
Passion fruit bombe Alaska, macerated berries 18
Cheese plate, dried fruit, lavosh, Long paddock Banksia (Vic), Milawa blue,
Milawa king river gold (Vic)

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