BANYALLA

ENTRÉE

House Made Herb & Garlic Focaccia (V, VG) $10
Smoked butter

Kingfish Crudo (A) $26
Citrus dill crust, charred grapes, pickled grapes, verjus dressing, dill garnish, green oil

Lamb Skewer $19
Macadamia satay, pickled cucumber, coconut

Salted Baked Beetroot $21
Smoked maple cashew & horseradish, cream pickled beetroot, dill oil

Hokkaido Japanese Scallops (I) $21
Nduja honey butter, pangrattato, chive

Burrata (NGI, V) $18
Water cress, parsley gazpacho, Heirloom tomato, hazelnuts

Coffin Bay Oysters (A, NGI, NDI) Half Doz. $25 / Doz. $47
Fermented chilli mignonette, shallot mignonette, lemon

A – Australian seafood | I – Imported seafood | M – Mixed origin seafood | NGI – No Gluten Ingredients | NDI – No Dairy Ingredients | V– Vegetarian | VG – Vegan

A surcharge of 15% applies on Sundays and all public holidays

RACV will endeavour to accommodate requests for meals for guests who have food allergies or intolerances. However, we cannot guarantee completely allergy-free meals due to the potential of trace allergens within our kitchens supplied ingredients.

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MAINS

Prawn & Scallop Spaghetti $42
Chilli bisque, lemon zest, cherry tomatoes

Chicken Supreme $45
Cauliflower miso brown butter, truffle jus, roasted shallots

Crispy Red Snapper (A, NGI) $40
Dill & buttermilk sauce, burnt combu oil, dill oil, salmon roe, charred zucchini, snow peas

Carrot Risotto (NGI, V) $30
Carnaroli rice, shaved carrot, pesto, parmigiano cheese

Koji Duck Breast (NGI) $42
Potato puree, silver beet, summer berry gastrique, hazelnut

GRILL

Gippsland Eye Fillet 220g 6-Star (NGI) $55
Fennel salad, beef jus

Gippsland Scotch Fillet 300g MBS3+ (NGI) $65
Fennel salad, beef jus

Bone in Ribeye 1KG MBS2+ (NGI) $150
Your choice of any 2 sides, beef jus

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SIDES

Fennel Pear Parmesan Rocket Salad $13
Fennel, rocket, pear

Glazed Baby Carrots (NGI, V) $15
Feta sauce, nori pepotas

House Made Handcut Chips *(NGI, V)* $15
Tomato aioli

Seasonal Greens *(NGI, VG)* $15
Preserved lemon dressing, oregano pangrattato

DESSERT

Warm Mandarin Pudding $23
House made vanilla bean ice-cream, orange compote, salted caramel sauce

Marmalade Cheesecake $23
Citrus cheese mousse, kumquat ruby grapefruit marmalade, lemon sponge, white chocolate rocher

Pear Frangipane Tart $23
Pear compote, pear gel, house made cinnamon ice cream

Blueberry Lemon Eton Mess $23
Blueberry compote, lemon creamy, vanilla Chantilly, meringue

Australian Cheese Plate $32
Bruny Island raw milk C2, Pyengana St Columba blue, Six Farms triple cream brie, pickled figs, quince paste, levosh, honey, walnuts

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Espresso Coffee & Tea

Lavazza Coffee	$5.50
Hot Chocolate	$5
Chai – Powder or Sticky	$5.50
Alternative Milks – Lactose Free, Almond, Oat, Soy, Coconut	$0.50
Flavours – Caramel, Vanilla, Hazelnut	$0.50
Tea Drop – Supreme Early Grey, English Breakfast, Peppermint, Spring Green, Chamomile Blossom	$6

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