

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 two) 61

Main

- Barramundi**, buttered beans, potato mash, pepper essence, beurre blanc 46
- Gippsland 220-gram grilled eye fillet**, grand-mère, 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 44
- 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, 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 bavaois**, 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.

A surcharge of 15% applies on all public holidays