BANYALLA

ENTREE

House made seeded focaccia, honey miso whipped butter, nori powder *(V, VGO, MWN)*

Spencer Gulf hiramasa kingfish sashimi, pickled ginger dressing, whipped Yarra Valley feta, toasted sesame, shiso *(MWG, MWN, Australian Seafood)*

Riverina pork belly bites, crispy crackling, hoisin caramel, apple kimchi, soy, spring onions *(MWN)*

Heirloom tomatoes, stracciatella, basil, sherry vinaigrette, 18 month aged Jamon Serrano *(MWG, MWN, V, VGO)*

SIDES

Citrus salad, fennel, rocket, macadamia *(MWG, VE)*

House made hand cut chips, dill salt, tomato aioli (MWG, V)

MAINS

Pan roasted Spatchcock supreme, corn velouté, confit fennel, crispy corn ribs, chicken jus *(MWG, MWN)*

Sustainably farmed Daintree Barramundi, fennel soubise, peperonata, salsa verde, Australian blue mussel escabeche, sea herbs *(MWG, MWN, Australian seafood)*

Spring green risotto, carnaroli rice, parmesan, herb ricotta, toasted pine nuts *(V, MWG, VGO)*

Gippsland 6-star Eye fillet, potato terrine, grilled broccolini, cafe de paris butter, watercress *(MWG)*

DESSERT

Almond Mocha Bar, mocha mousse, salted caramel creamy, almond rocher

Tropical Sunset, mango & lime compote, lemon sponge, passionfruit mousse *(MWG, MWN)*

Australian Cheese Plate, Bruny Island raw milk C2, Pyengana St Columba blue, Six Farms triple cream brie, pickled figs, quince paste, lavosh *(MWGO)*

A surcharge of 15% applies on all public holidays.

MWG - Made Without Gluten | MWGO- Made Without Gluten Option Available | V- Vegetarian | VE - Vegan | VGO - Vegan Option Available | MWN – Made Without Nuts

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.