

BANYALLA

Private Dining Room Shared Menu

Entrée

Lemon myrtle focaccia, house fennel seed butter, olives (v)

Berkshire pork belly burnt Wandin tomatoes, pickled papaya

Zucchini flowers, goat's cheese, olive crumble (v)

Salumi plate, burrata, melon, caper berries

Main

Apple cider glazed pork cutlet, mango, avocado

Pea and mint risotto, carnaroli rice, mascarpone, spinach fritter. (v)

Duck breast, tomato and Lychee

Barramundi, pepper essence, beurre blanc

Sides to share

Thick cut chips, Rosemary Salt and aioli. (v, vgo)

Summer house salad, citrus dressing (v, vgo)

Dessert

Dark chocolate tart, berry gel, double cream

Coconut pannacotta, rhubarb compote, florentine shards

Cheese plate, dried fruit, lavosh.

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