

WEDNESDAY, 16 MARCH 2022

RACV CELEBRATES THE OPENING OF NEW RESTAURANTS AT RACV HEALESVILLE COUNTRY CLUB & RESORT

The RACV Healesville Country Club and Resort is inviting the public – not just RACV Club Members – to come and experience its two new restaurants and bar.

Recently launched, the Banyalla restaurant and the Riddell's Green represent a transformation for the property, offering guests several different dining experiences over two thoughtfully-designed levels that make the most of the natural surrounds of picturesque Healesville.

Banyalla and Riddell's Green complement the award-winning RACV Resort accommodation, One Spa luxury treatment, on-site playground and the Michael Clayton-designed 18-hole golf course.

Healesville Country Club & Resort Manager Josh O'Brien said Banyalla and Riddell's Green will turn the property into a foodie destination, while offering RACV Club Members new experiences.

"These new dining venues represent something very special for the resort and for Healesville," Mr O'Brien said.

With its name inspired by Healesville's beautiful landmark, Mount Riddell, the Riddell's Green casual dining bar offers alfresco indoor/outdoor dining across level one. Its diner-style menu includes ribs, steaks and salads.

"Whether you're sitting at the bar to have a drink or lounging outside, there will be different spaces to enjoy within Riddell's Green," Mr O'Brien said.

"This is a place where you can go with the kids and have an up-market family-friendly experience. We also have some great local beers on tap.

"You can also sit down inside and watch live sport on TV or find out who the golf winners are for the week."

Banyalla, named after the native shrub that blooms in spring, includes a new restaurant with a private dining room for special events, cocktail lounge/bar, dedicated coffee bar area and refurbished outdoor entertainment area.

Banyalla Executive Chef Himanshu Sharda, formerly of Fenix (when it was owned by MasterChef judge Gary Mehigan) and executive chef at Novotel Hotel in Geelong, says the philosophy for Banyalla is to keep the food simple, honest and local.

"We have incorporated fresh flavours, sourced 90 per cent of our food locally and kept the menu modern and exciting. I think it will be a highlight for our guests," Mr Sharda said.

Mr O'Brien said Banyalla offers an intimate space with nature-inspired fixtures and upholsteries, plus the terrace outside.

"Guests are able to book the space for special occasions, including birthdays, anniversaries and engagements. Their experience will be enhanced with a personalised seasonal menu that our Head Chef can customise to suit any dietary requirement or request."

To learn more about Banyalla, Riddell's Green and the upcoming events & live music sessions, visit <http://www.racv.com.au/travel-leisure/racv-resorts/our-destinations/healesville-country-club-and-resort>

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