

# BANYALLA

## Entrée

<b>Lemon myrtle focaccia</b> , House butter, Yarra Valley fetta, olives (v)	14
<b>Pan fried scallops</b> , heirloom cauliflower, burnt onions, ponzu sauce	35
<b>Pulled pork croquette</b> , mustard mayo, apple textures	29
<b>Crispy chicken</b> , green goddess, tenkasu	27
<b>Corn and potato tikki</b> , tamarind, coconut yoghurt (v/ve)	26
<b>Murray cod raviolo</b> , Saffron bisque, finger lime	36
<b>Salumi plate</b> , pickles, olives and house focaccia	28
<b>Banyalla tasting plate (for 2)</b>	62

## Main

<b>Naugoa slow cooked beef</b> , Special sauce, pakora (mvg)	48
<b>Gippsland Eye fillet</b> , Herb crusted bone marrow, kale, red wine jus (mvg)	62
<b>Venison and pancetta ragu risotto</b> , carnaroli rice, wilted spinach, truffle oil	44
<b>Caramelized onion and goats cheese tart</b> , candied walnuts, sorrel	34
<b>Confit duck leg, fondant potato, citrus fruits</b>	44
<b>Grilled swordfish</b> , pomme puree, burnt cabbage, beurre Blanc	44
<b>Chicken Paprikash</b> , spaetzle, wild mushrooms	42
<b>Banyalla tasting plate (for two)</b>	110

## Sides to share

<b>Hand cut chips</b> , rosemary salt and aioli	14
<b>Roast pumpkin two ways</b> , pepita seeds	14
<b>Lentil and radicchio winter salad</b>	14

## Dessert

<b>Dark chocolate fondant</b> , salted caramel ice cream	18
<b>Passionfruit Bombe Alaska</b> , macerated berries	18
<b>Banyalla Eton Mess</b> , popping candy, macaron	18
<b>Corella pear tart</b> , pear compote, cinnamon mousse	18
<b>Cheese plate</b> , 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.

# BANYALLA

## Shared Menu group of 12 and above \$102 per person

### Entrée

**Lemon myrtle focaccia**, House butter, Yarra Valley fetta, olives (v)

**Corn and potato tikki**, tamarind, coconut yoghurt (v/ve)

**Pan fried scallops**, heirloom cauliflower, burnt onions, ponzu sa

**Salumi plate**, pickles, olives and house focaccia

### Main

**Grilled swordfish**, pomme puree, burnt cabbage, Beurre Blanc

**Venison and pancetta ragu risotto**, carnaroli rice, wilted spinach, truffle oil

**Naugan slow cooked beef**, Special sauce (mwig)

**Caramelized onion and goats cheese tart**, candied walnuts, sorrel

### Sides to share

**Shoestring fries**, aioli

**Lentil and radicchio winter salad**

### Dessert to share

**Corella pear tart**, pear compote, cinnamon mousse

**Passionfruit Bombe Alaska**, macerated berries

**Cheese plate**, dried fruit, lavosh, Long paddock Banksia (Vic), Milawa blue, Milawa king river gold (Vic)

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