

BANYALLA

Entrée

- House focaccia**, smoked date and olive butter, cumin salt (v) 14
- Pacific appellation oysters**, spanner crab, Nam Jim dressing (mwg) ½dzn 35 1dzn 70
- Pulled pork arancini**, avocado, mango chilli dressing (gfo) 29
- Crispy chicken**, green goddess, tenkasu 26
- Goat cheese and summer vegetable borek**, paprika labneh, pinenuts 25
- Moreton bay bugs**, plum and mint, betel leaf, citrus salsa (mwg) 39
- Salumi plate**, pickles, olives and house focaccia 28
- Banyalla tasting plate** (for 2) 61

Main

- Naugoa smoked lamb rack**, special sauce, goat croquette 48
- Gippsland 220-gram eye fillet** grilled summer vegetables, beetroot chutney, onion rings (gfo) 62
- Hapuka**, coconut coriander emulsion, crispy kale(mwg) 44
- Eggplant** two ways, tamarind and herb salad (v/mwg) 34
- Duck breast**, compressed watermelon, burrata, pomegranate(mwg) 44
- Braised oyster beef blade**, pomme puree, roast cauliflower, jus (mwg) 42
- House fettucine**, lemon myrtle, chicken, tomato, crispy parma ham 40
- Banyalla tasting plate** (for two) 110

Sides to share

- Hand cut chips** mayo 14
- Rainbow slaw**, charred corn (v/mwg) 14
- Koo Wee Rup** asparagus, crispy parma (vgo/mwg) 14

Dessert

- Pinacolada pannacotta**, coconut snow, pineapple compote(mwg) 18
- Yarra Valley strawberry surprise**, raspberry and chocolate rocher(mwg)18
- White peach souffle**, vanilla ice cream 18
- Cherry and chocolate tart**, double cream fairy floss 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.

BANYALLA

Shared Menu group of 12 and above \$102 PP

Entrée

House focaccia, smoked date and olive butter, cumin salt (v)

Pulled pork arancini, avocado, mango chilli dressing (gfo)

Goat cheese and summer vegetable borek, paprika labneh, pinenuts

Salumi plate, pickles, olives and house focaccia

Main

Naugan smoked lamb cutlet, special sauce

Hapuka, coconut coriander emulsion, crispy kale(mwg)

Eggplant two ways, tamarind and herb salad (v/mwg)

Braised oyster beef blade, pomme puree, roast cauliflower, jus (mwg)

Sides to share

Rainbow slaw, charred corn (v/mwg) 14

Koo Wee Rup asparagus, crispy parma (vgo/mwg) 14

Dessert

Pinacolada pannacotta, coconut snow, pineapple compote(mwg)

Cherry and chocolate tart, double cream fairy floss 18

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

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