

Entrée

- Sydney Rock oysters**, finger lime, ginger, mignonette (gf) (6 each) 28
Banyalla salumi plate, pickles, flat bread 23
Char sui duck and chicken roulade, shimeji, kaffir lime hoisin (gf) 23
Murray cod raviolo, Skull Island prawns, bisque, samphire 24
Zucchini flower, goats' cheese, Romesco, olive crumble (v) 22
Banyalla tasting plate (for 2) 58

Main

- Naugan lamb loin**, pulled lamb samosa, amaranth, coriander labane, pickled cucumber 40
Victorian grass reared eye fillet, 200 gm, bone marrow, pomme puree, jus 48
King George whiting, pepper essence, beans, mustard beurre blanc (gf) 38
Butternut squash and ricotta Rotolo, parmesan cream, tomato sugo (v) 36
Berkshire pork belly, burnt apple, savoy cabbage, fennel salad (gf) 40
Sunrise chicken, bubble and squeak, asparagus cream, broad beans, smoked bacon 36

Sides to share

- Shoestring fries, truffle salt (v) 12
Asparagus, bearnaise (gf) 12
Summer leaves, pomegranate, honey lime vinaigrette (v,gf) 12

Dessert

- Bombe Alaska**, freeze dried raspberries 18
Saffron cream'e custard, puffed quinoa, seeds, berry sorbet (gf) 16
Cherry souffle, chocolate Grand mariner ice cream 18
Bitter chocolate tart, soil, double cream 16
Cheese plate, mustard fruits, lavosh 22
Yarra Valley Dairy Hubert's washed rind,
Berry's Creek Tarwin blue, L'Artisan Fermier

GF - Gluten Free V - Vegetarian VE - Vegan
Deep fryer may contain traces of gluten. Prices include GST.

While the RACV will endeavour to accommodate requests for meals for customers who have food allergies or intolerances; there is always a risk of cross-contamination due to the potential of trace allergens in the working environment and supplied ingredients in our kitchen. We use products such as milk, eggs, gluten, peanuts, other nuts, sesame seeds and cannot guarantee a total absence of these products in any of our meals or products. Customers with food allergies must be aware of this risk. The RACV will not assume any liability for adverse reactions from the food consumed, or items one may come in contact with whilst eating any of our products.

BANYALLA

Shared menu for groups of 12 and above

Entrée

(Shared platters)

Hervey bay scallops, sesame, wasabi kewpie, togarashi

Murray cod raviolo, bisque, samphire

Zucchini flower, goats' cheese, Romesco, olive crumble (v)

Smoked eggplant dip, sumac, house bread (v)

Main

(Shared platters)

Naugan lamb loin, amaranth, coriander labane, pickled cucumber

Butternut squash and ricotta Rotolo, parmesan cream, tomato sugo (v)

Berkshire pork belly, burnt apple, braised cabbage, fennel salad (gf)

Sunrise chicken, asparagus cream, broad beans, smoked bacon

Dessert

(Shared platters)

Bombe Alaska, freeze dried raspberries

Saffron cream'e custard, puffed quinoa, seeds, berry sorbet(gf)

Cheese plate, mustard fruits, lavosh

Yarra Valley Dairy Hubert's washed rind

Berry's Creek Tarwin blue

L'Artisan Fermier

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