

SUMMER / AUTUMN

11AM – 10PM WEEKDAYS 12PM- 10PM WEEKENDS

STARTERS

Bread, olives and dip	gf#	12
Oysters - Natural	gf / df	3
- Kilpatrick	gf / df	4
Polenta chips, bloody mary aioli		11
Crisp calamari, herbs, heirloom tomato and chorizo	df	16
Arancini, sweet pumpkin, gorgonzola, garden pea and parsley mayo		14
Garlic, mozzarella, oregano pizza	gf#	16
Bruschetta, prosciutto, tomatoes and buffalo mozzarella	gf#	18

CHARCUTERIE

Duck liver parfait, Smoked ham hock and pork terrine, Wagyu bresola, comte, corinishions, olive tapenade, beetroot crisps and lavosh.	gf	32
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WOOD FIRED PIZZA

Margherita, tomato, fior di latte, basil	gf#	19
Add prosciutto		26
Pumpkin, almond, goats curd, basil, mozzarella		22
Mushroom, tomato, mozzarella, ham, pesto		22
Chicken, peppers, anchovies, olives, chilli		24
Lamb, salsa verde, pine nuts, caramelised onion, feta		26
Soppressa, tomato, mozzarella, olives		24

BURGERS

Crisp chicken, buttermilk, Asian slaw, chilli mayo, brioche and chips		22
Double cheese, wagyu, tomato, lettuce, herb mayo, brioche and chips		24
Double wagyu, bacon, egg, beetroot, tomato, cheese, lettuce, brioche and chips		26

SAUCES

Tarragon Mustard / 5 Aioli / 3 Bloody Mary Dip / 3

gf – Gluten Free, gf# - Gluten Free Available, v# – Vegan Available, df – dairy free



#marnongestate #bankvalerun #bankvalerunrestaurant



Whilst all care is taken to ensure dietary friendly items contain no allergens, we are unable to guarantee that any meal will be 100% free of all traces of dairy, gluten, nut or other products that may produce allergic reactions in certain people. For extreme allergies please advise our waiting staff.

VOLCANIC STONE GRILL

gf#

Bankvale Run signature 1000 Guineas		
-Scotch fillet 300gm		41
-Porterhouse 300gm		44
Dry aged Black Angus		
-New York cut 300gm		45
-Rib eye 700gm		68
Collinson and co Black Angus		
-Eye fillet 250gm		55
All steaks severed with crisp chips, lemon, confit garlic and a choice of sauce		
Red wine, Béarnaise, Salsa Verde, Peppercorn		
Signature meat tasting plate, scotch fillet, porterhouse, eye fillet, Butchers Special Cut.		68

MAINS

Barramundi, chickpea, tomato, soft herbs, hazelnuts and pomegranate	gf / df	36
Cornfed chicken, potato terrine, grapes, spinach, nutmeg, black garlic and jus-vin	gf	31
Ravioli, pumpkin, burnt butter, walnuts, sage, ricotta and fior di latte		28
Soba salad, chicken, lemon grass, ginger, apple soy, edamame, shallots, sesame and coriander	vr / df	24
Cotoletta alla Milanese, veal, lemon, carrot and gribiche	df	32
Gnocchi, semi-dried cherry tomato, asparagus, peas, radish, mint and ricotta		28
Battered flathead, crisp chips, tartare and lemon		29
Linguini, seafood, lemon, garlic, white wine, chilli and pangrattato		34

ACCOMPANIMENTS

Baby cucumber, cherry tomatoes, walnuts, radicchio, spinach, butter lettuce and apple	gf / df	11
New season kiplfers and herb shallot butter	gf	10
Crisp pear, red and white quinoa, basil leaves, butter lettuce, aged balsamic dressing	gf	9
Chips, sea salt and oregano		9
Sautéed greens, seeds and feta	gf	12

SWEETS

Vanilla bean panna cotta, disaronno macerated cherries and oat crumb	gf#	11
Crème brulée, pistachio nut biscotti		10
Sticky date, butterscotch ganache, Orange cream, chocolate soil		14
Chocolate torte, lemon, mascarpone, blackberry	gf	10
Selection of cheese, lavosh, chutney, nuts and grapes	gf	MP