

SPRING 8AM - 11:30AM

SATURDAY & SUNDAY

**BREAKFAST**

Choice of Toast with cultured butter and preserves. Sourdough, Grain sourdough, Gluten free, Fruit bread, Crumpets	8
Eggs on Toast - Two Eggs cooked your way (Folded, Poached or Fried)	10
Butterscotch Apple Hotcakes, Lemon scented whipped Mascarpone, Hob Nob, Strawberries, Lemon Balm	18
With Ice cream	20
With Maple Bacon	24
With Both	26
Eggs benedict. Potato terrine, Cider Hollandaise, sous vide Ham Hock, poached Eggs.	19
Smashed Avocado on multigrain toast topped with Thyme macerated Cherry Tomatoes, mint, chilli roasted seeds and Marnong estate marinated Feta.	17
With Egg	19
Marnong Breaky bowl, Cauliflower Hummus, Cashew Nut cheese, Radish, Kale, Quinoa, Charred Corn, Avocado, soft herbs and Black Bean salad	20
With poached Egg	22
Toasted Granola of mixed Nuts, Wattle seed and Seeds, Organic yoghurt, Poached seasonal Fruits.	16
Crumpets with burnt Orange cream, Chocolate Walnuts Crumbs and Lemon Balm	16
Spaghetti on toast, tomato sugo, toasted sourdough, hand rolled Spaghetti, Pecorino and poached Egg,	19
With Prosciutto	25
Farm house breakfast, Bacon, two poached Eggs, toasted Sourdough, Tomato, Mushrooms, Sausage	25
Roasted Cured Atlantic salmon, Poached Egg, Asparagus, Peas, Beetroot, Edamame, Feta, House Pickled Carrots.	19
<b><u>Extras</u></b>	
Eggs (single)	2
Bacon, Sautéed butter spinach, Roasted Sausage, hash brown, herbed tomatoes, balsamic mushrooms, tomato relish.	4
Half Avocado, Marinated Feta, Haloumi, Maple bacon, Oak baked salmon	6

**gf** = Gluten Free **gfo** = Gluten Free Option **v** = Vegetarian

NB: please be aware that we cannot guarantee there will not be traces of nuts, gluten or other allergens within our menu items.

**@marnongestate**  
**@bankvalerun**

[www.marnongestate.com.au](http://www.marnongestate.com.au)

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**#bankvalerunrestaurant**



**BANKVALE RUN**

## 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



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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		
<b>Signature meat tasting plate, scotch fillet, porterhouse, eye fillet, Butchers Special Cut.</b>		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