

AUTUMN

11AM-10PM WEEKDAYS 11:30AM- 10PM WEEKENDS

-Smaller-



BANKVALE
RUN



Freshly shucked oyster Mignonette dressing	\$4	df/gf
Baked oyster Kilpatrick	\$5	df/gf
Half shell scallops (3) Black garlic aioli, smoked salmon roe, chervil, tomato, cucumber, shallot	\$19	df/gf
Marinated octopus Parsnip, fennel, green sauce, radish	\$17	df/gf
Arancini Pumpkin, blue cheese, pea	\$16	v/gf
Bread, dips, marinated olives Baked to order bread, farmhouse dip	\$11	v/df*
Calamari S&P crust, chorizo, soft herb, hydroponic tomatoes	\$16	gf
Garlic bread Confit garlic, mozzarella, oregano, pecorino	\$19	v/gf*

-Antipasto-

Antipasto capocollo, nduja, prosciutto San Daniele, hot cacciatore served with farmhouse pickles, herbed focaccia, dip and olives	\$38	df
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-Marnong woodfired pizza-

Gluten free bases on request \$3

Margherita Napoli, mozzarella, fior di latte, basil	\$21	v
Add prosciutto	\$27	
Capricciosa Napoli, mozzarella, ham, mushroom, artichoke, olive, oregano	\$25	
Calabrese Napoli, mozzarella, sopressa, capsicum, olive, ricotta	\$26	
Ortolana Pesto, mozzarella, mushroom, capsicums, potato, artichokes	\$24	v
The Aussie Parmesan cream, mozzarella, pumpkin, zucchini, goat cheese, almond	\$26	v
The Sailor Garlic purée, mozzarella, prawns, anchovies, trout, clams, capers, parsley	\$32	
The Farmer Mushroom cream, mozzarella, lamb, potatoes, feta, sage	\$28	
The Vegan Pumpkin purée, cauliflower, potato, capsicum, avocado, pumpkin seeds	\$26	vg

Whilst all care is taken to ensure dietary friendly items, we are unable to guarantee that any meal will be 100% free from of all traces of dairy, gluten, nuts or other products that may produce allergic reactions in certain people. For extreme allergies please advise our waiting staff

gf – Gluten Free, v – vegetarian, vg – Vegan, df – dairy free, * - dish can be altered to suit dietary requirement

-Bankvale Run signature steaks-

Choice of sauce, red wine jus, mushroom, peppercorn, salsa verde

Kobe wagyu scotch fillet 300gm MS8+	\$120	df/gf
Dry aged rib eye on the bone 700gm	\$73	df/gf
Dry aged porterhouse 250gm	\$37	df/gf
Eye fillet 250gm	\$56	df/gf
Pork cutlet 400gm	\$43	df/gf
Scotch fillet 300gm	\$44	df/gf
Dry aged special cut	\$MP	df/gf

All steaks served with a soft herb and shallot salad, hassleback potato.
To enhance your steak, we recommend adding a side dish.

+ surf to any steak, Garlic roasted prawns and fried calamari **\$12** gf

-Bigger-

Lamb shoulder 1kg Salsa verde	\$75	df/gf
Barramundi Chickpea relish, coriander, hazelnuts, pomegranate	\$38	df/gf
Butterflied whole spatchcock Tuscan rub, olive oil, lemon, oregano	\$39	df/gf
Pumpkin Ravioli Pumpkin, walnuts, sage, ricotta	\$29	v
Bolognese Osso bucco, tomato sugo, pappardelle, pecorino	\$29	
Risotto Mushroom, truffle, fennel, pecorino	\$29	v/gf/vg*
Linguini Prawns, mussels, clams, vino bianco, chilli, pangrattato	\$34	
Cauliflower harissa, chickpeas, spinach, seeds	\$26	vg

-Sides-

Chips Flaked sea salt	\$9	df/gf
Polenta chips Bloody Mary aioli	\$12	df/gf
Roasted chats Confit garlic, rosemary, sea salt	\$10	vg/gf
Roasted carrot Hummus, pomegranate, yoghurt	\$9	v/gf
Radicchio butter lettuce, citrus, beetroot, cider	\$9	v/gf
Greens Farmyard greens, smoked almonds, marinated feta	\$10	v/gf

-Sweet-

Cheese Lavosh, fig & fennel paste. spiced nuts	\$21	gf
Lemon tart Chocolate, wattle seed, macadamia, strawberries	\$15	
Panna cotta Coconut, blueberries	\$14	vg
Tiramisu Coffee, mascarpone, chocolate,	\$14	
Sticky Date Butterscotch, hazelnuts, gelato	\$14	
Affogato Liquor, coffee, Ice cream, amaretti biscuit	\$18	gf*
Gelato House selection available 2 scoops	\$9	df/gf

+ Add coffee or tea with any dessert **\$1**



#marnongestate #bankvalerun #bankvalerunrestaurant