



Gala Menu

NYAAL BANYUL
GEELONG CONVENTION
AND EVENT CENTRE

NYAALBANYUL.COM.AU



Welcome to Nyaal Banyul

A place for gathering and sharing, where every dish invites you to take a moment and discover the bounty of our region. Guided by the seasons, our menu highlights the fresh ingredients we have at our doorstep.

We work hand in hand with local farmers and artisans who share our respect for the planet, sourcing produce that's as fresh and vibrant as the landscape it comes from.

Each plate showcases these lovingly grown ingredients, enriched with native flavours and paired with the latest culinary techniques and innovation. These ingredients, often from carbon-neutral suppliers, carry the essence of Geelong and The Bellarine, ripe, full of life, and deeply connected to this place.

Every dish we create threads a story of flavour, tradition, innovation, and the powerful connection that brings people together.

Plated Celebration

SELECT YOUR PACKAGE

INCLUDED

Locally roasted coffee, hot chocolate and a curated selection of teas from Geelong

Sourdough, local butter, Bellarine olive oil

Signature handmade chocolates

Filtered sparkling and still water

Pre-gala Canapés

\$16.00 PER PERSON

Let our chefs make it easy for you — chef’s selection of three items.

Two Courses

\$95.00 PER PERSON

Your selection includes two courses — either entrée and main, or main and dessert.

Three Courses

\$112.00 PER PERSON

Your selection includes three courses — entrée, main and dessert.

UPGRADE

Alternate Drop **\$6.00 per course**

Side dish to be shared **\$6.00 per dish**



Roasted
Rolled Chicken

Entrées

SELECT YOUR ITEMS

Cold

- Smoked Beetroot (V, GF)**
Local beets, macadamia, goat cheese, sorrel
- Lonsdale Farm Heirloom Tomatoes (V, GF)**
Burrata, pine nut dressing, young purslane
- Duck Prosciutto (GF)**
Preserved Bellarine berries, hazelnut, sorrel
- Kangaroo Tataki (GF)**
Lemon, fennel, burnt onion
- Gin-cured Kingfish (GF)**
Seaweed, white soy buttermilk, dill oil

(V) Vegetarian
(VF) Vegan-Friendly
(GF) Gluten-Friendly

Hot

- Hot Smoked Chicken Breast (GF)**
Geraldton wax oil, corn cream
- Spiral Raviolo (V)**
Pumpkin, ricotta, lemon myrtle crumb
- Slow-cooked Lamb Shoulder Herbed Gnocchi**
Persian feta, pine nuts, roasted red onion



Mains

SELECT YOUR ITEMS

- Roasted Rolled Chicken (GF)**
Chicken jus, charred onion, parsnip, garden greens
- Local Groper (GF)**
Portarlington mussels, citrus beurre blanc, Otway potatoes, karkalla
- Western Plains Lamb Rump (GF)**
Roasted eggplant, spiced sheep yoghurt, basil
- Pink Roasted Moorabool Valley Duck (GF)**
Leg croquette, local carrots, saltbush granola
- Slow-cooked Otway Pork Loin (GF)**
Rhubarb and ginger chutney, baby fennel, sweet potato fondant
- Beef Short Rib and Loin (GF)**
Spiced carrot, macadamia, preserved pink lady apples
- Miso Roasted Local Pumpkin (V, GF)**
Toasted seeds, pumpkin seed oil, red onion, fresh cheese

(V) Vegetarian
(VF) Vegan-Friendly
(GF) Gluten-Friendly

Side Dishes

- Crushed Spud Sister Potatoes (V, GF)**
L'Artisan crème fraîche, chive
- Blistered Green Beans (V, GF)**
Lemon, heirloom tomatoes, creamy tahini
- Shaved Fennel Salad (VF, GF)**
Citrus, saltbush dressing
- Cauliflower Gratin (V, GF)**
Smoked cheese, wattleseed crumb
- Garden Leaves (V, GF)**
Buttermilk dressing



Roasted
Rolled Chicken

Desserts

Plated or roaming service.

SELECT YOUR ITEMS

- Spiced Meringue (V, GF)**
Seasonal Bellarine Berries, Davidson plum Chantilly
- Ginger Crème Brûlée (V, GF)**
Citrus marmalade, cinnamon granola
- Desert Lime Vurd (V)**
Hung sheep’s yoghurt, cookie choux, macadamia crumble
- Bellarine Tiramisu (V, GF)**
Wattleseed, oak-aged whisky, mandarin
- Warm Chocolate Gâteau (V)**
Poached pear, wattleseed ice cream, caramelised quinoa
- Poppyseed–Polenta Slice (V)**
Lemon curd, frozen Meredith yoghurt, lemon myrtle
- Warm Apple Tatin (V)**
Walnut cream, anise myrtle ice cream

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Spiced Meringue

Live Experiences

Bring something extra into your Gala with an experience added before, during or after the celebration. Let local flavours and a hint of theatre shape a night your guests won't forget.

FROM \$12.00

Oyster Shuckers

Presented by our roving oyster shuckers.

A roaming culinary experience featuring freshly shucked Australian Pacific and Rock oysters, served with Davidson plum mignonette, lemon, and Tabasco.

AVAILABLE: BEFORE AND AFTER

Ceviche Station

A vibrant live station celebrating Bellarine seafood. Cured with citrus and native herbs, featuring finger lime, Portarlington oysters and seasonal local fish, with garnishes made to order.

AVAILABLE: BEFORE AND AFTER

Caviar Bumps

A fresh take on tradition: caviar by hand, with luxury and a hint of play, served by our roaming sommeliers.

AVAILABLE: BEFORE AND AFTER

Live Cotton Candy

Watch as our chefs spin clouds of sugar before your eyes. Choose from sweet or savoury. Pair your cotton candy with mini bites or enjoy it straight from the stick, a playful sensory experience.

AVAILABLE: AFTER ONLY

Traditional Ice Cream Cart

Scooped from a nostalgic cart. Local handcrafted ice cream with toppings that range from fun favourites to timeless classics.

AVAILABLE: AFTER ONLY

Boozy Ice Cream

A grown-up twist on the affogato. Homemade ice cream paired with locally distilled spirits or liqueurs, finished just the way you like for an indulgent, playful treat.

AVAILABLE: AFTER ONLY



Oyster Shucking

The Best of Victorian Cheese and Charcuterie

A showcase of Victoria's finest makers.

Triple-cream bries, tangy aged hard cheeses, nutty blue veins and delicate goat cheeses, alongside bresaola, prosciutto, capocollo and smoked chicken.

Paired with house-made antipasti, condiments and warm crusty bread sliced to order.

AVAILABLE: BEFORE AND AFTER

L'Artisan Cheese

Crafted by third-generation French cheesemaker Matthieu Megard, this selection celebrates the rich, distinctive flavours of the Great Ocean Road. Served with seasonal fruits, roasted nuts, and our signature sourdough bread, it invites guests to savour the artistry of Victorian cheesemaking, bite by exquisite bite.

AVAILABLE: AFTER ONLY

Smash Table

Chefs present a spread of sweet creations to be smashed and shared. Combinations include macadamia and lemon myrtle white chocolate crunch, Davidson plum rocky road, and wattleseed coconut rough. A playful, interactive take on dessert.

AVAILABLE: AFTER ONLY

A Wall of Sweets

A playful display of desserts inspired by local flavours. Lime, native basil and strawberry tart, Bellarine berries with lemon verbena panna cotta, lamingtons with lemon curd and Davidson plum, macadamia and wattleseed tart, assorted choux buns and more.

AVAILABLE: AFTER ONLY

Closing Bites

Late-night plates with comforting flavours, served before guests head home.

FROM \$8.50

Smashed Wagyu Slider - \$13.50
L'Artisan gruyère, preserved onions, green tomato chutney

Traditional Beef and Black Pepper Pie - \$8.50
Homemade ketchup

Mini Souvlakis - \$13.50
Slow-cooked lamb shoulder, garlic labneh, heirloom tomatoes

Cheeseburger Spring Rolls - \$8.50
Homemade ketchup

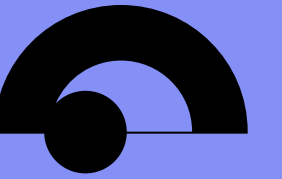
Otway Venison Sausage Roll - \$8.50
Native dukkah, bush tomato chutney

Lonsdale Tomato Farm Tomato Arancini (V, GF) - \$8.50
Basil and Meredith feta, black garlic aioli

Hand-Cut Chips (V, GF) - \$5.50
Homemade ketchup, aioli

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Ready to gather?
Let's start planning
your event

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