

Salads & Starters

Autumn vegetables and herbs , honey & walnut dressing, goat's milk bubbles (gf, v)	18
Burrata with beetroot , pickled celery and herbs (gf, v)	18
Citrus cured salmon with pink peppercorn and vanilla, crème fraîche and rice crackers (gf)	20
Pickled persimmon with heirloom beetroot , purple carrots and miso dressing (gf, v, vg, df)	18
Wood-roasted pumpkin with baby onion , harissa, black garlic and hazelnut gremolata (gf, v, vg, df)	18
Bendooley deli board with terrine, cured meats, pickles, bacon jam, crispy chicken skins, olives & toasted Turkish bread (df) (extra bread \$2)	32

Pizza

Margherita , heirloom cherry tomatoes, fresh basil, buffalo mozzarella, extra virgin olive oil (v)	26
Blue Cheese , apple, grapes, local honey, ground pine nuts and wild rocket (v)	26
Mushroom , caramelised onion, goat's cheese and thyme (v)	26
Sujuk , roasted capsicum, olive and basil	26
Za'atar , haloumi, tomatoes, onion and Aleppo chilli (v)	26

From The Grill

The Bendooley Moroccan Lamb Burger with harissa aioli, pickled cucumber, sumac onions, tomato chutney, parsley and fat chips	26
Slow-braised beef cheeks with sautéed mushrooms, speck, potato purée and red wine jus	36
Confit duck with tea-soaked prunes, lentils and fine herb vinaigrette (gf)	36
250g Black Angus eye fillet with roasted onion purée, sarladaise potato, salsa verde, truss tomato and eschalot jus (gf, df)	45

(gf) Gluten friendly (v) Vegetarian (vg) Vegan (df) Dairy free

Some dishes can be amended to suit dietary requirements. Please let your waiter know if you have a food allergy.

Gluten friendly: ingredients used in dishes marked gluten friendly are gluten free. However, we are a flour rich environment and although we have taken every precaution in our execution of this menu, it is possible that some cross contamination may occur.

Please note a 12.5% surcharge applies on public holidays.

Garden, Paddock, Ocean

Linguine with picked blue swimmer crab , chilli, garlic, lemon and gremolata	29
Beetroot risotto with horseradish , herbs & flowers (gf, v)	26
Wood-roasted eggplant with white beans, sweet onions and tamarind (gf, v, vg, df)	26
Thai red vegetable curry with noodles , pickled cucumber and herbs (gf, v, vg, df)	32
Fish of the day - please ask about today's offerings from the fish market	

On The Side

Wood-fired flat bread with rosemary salt and parsley (v)	9
Soft herb salad with saffron vinaigrette (gf, v, df)	12
Roasted sweet potato with corn, goat's cheese, coriander & chilli (gf, v)	13
Whipped avocado with peas, beans, pistachios, sumac & herbs (gf, v, vg, df)	13
Shoestring fries with rosemary and smoked paprika salt (v)	9

Desserts

Tunisian citrus samosas with orange caramel and vanilla ice cream	14
Poached pear with whipped panna cotta, honeycomb and sweet dukkah (gf)	14
Goat's milk ricotta with caramelised figs, tea syrup and chia (gf)	14
Orange and hazelnut praline semi freddo , orange caramel, dark chocolate ganache (gf)	14
Spiced apple with licorice ice cream and yoghurt	14

Bendooley Botrytis by the glass	10
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Cheese

One cheese 15 | Two cheeses 20 | Three cheeses 25

Cheese plates served with wafers and house made semolina crackers

Maffra cloth aged cheddar with quince paste

Mossvale blue fig compote (VIC)

Gippsland brie with apple and pear