

Salads & Starters

Heirloom vegetables with honey & walnut dressing , goat's milk bubbles and herbs (gf, v)	18
Sashimi yellowfin tuna with beetroot , smoked olives and extra virgin olive oil (gf, df)	21
Parsnips with king brown mushrooms , roasted garlic and hazelnut dukkah (gf, v)	18
Lomo embuchado with stracciatella , pickled fennel and dill oil (gf)	18
Roasted cauli blossom with potatoes , crispy kale, saffron emulsion and avruga caviar (gf)	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 and extra virgin olive oil (v)	26
Blue cheese , apples, grapes, local honey, ground pine nuts and wild rocket (v)	26
Roasted pumpkin , onions, black garlic & hazelnut gremolata and harissa aioli (v)	26
Za'atar , fetta, olives, parsley and pine nuts (v)	26
Pork belly , spicy BBQ sauce, tomatoes and sage	26

From The Grill

The Bendooley Moroccan lamb burger , harissa aioli, pickled cucumber, sumac onions, tomato chutney, parsley and fat chips	26
Slow-braised goat shoulder with buckwheat polenta, cavolo nero and Sicilian green olives (gf)	36
Confit chicken with Toulouse sausage, white beans, truss tomato and pangritata (gf)	36
250g Black Angus eye fillet with roasted onion purée, sarladaise potatoes, salsa verde, truss tomatoes 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 15% surcharge applies on public holidays.

Garden, Paddock, Ocean

Linguine with picked blue swimmer crab , chilli, garlic, lemon and gremolata	29
Rigatoni with brussel sprouts , chicken liver and smoked bacon	26
Spiced roasted pumpkin with lentils , English spinach, pickled lime and yoghurt (gf, v)	28
Wood-roasted cauliflower with tahini , mixed grains & nuts, barberries and herbs (v, vg, df)	28
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)	10
Soft herb salad with saffron vinaigrette (gf, v, df)	12
Whipped avocado with wasabi, black rice, coconut and herbs (gf, v, vg, df)	13
Chopped winter salad with almond and mint vinaigrette (gf, v, vg, df)	13
Shoestring fries with rosemary and smoked paprika salt (v)	10

Desserts

Tunisian citrus samosas with orange caramel and vanilla ice cream (v)	14
Poached pear with blue cheese, pain d'epice crumble and Pedro Ximenez (v)	14
Lemon curd with white chocolate, meringues and blueberries (gf, v)	14
Spiced pumpkin cheesecake with mascarpone, coffee and caramelised pepitas (v)	14
Dark chocolate ganache with mandarin granita, soft meringue and pistachios (gf, v)	14
Bendooley Botrytis by the glass	10

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