

Bendooley — Estate —

Group Menu

\$60.00 per person

Mains

Pumpkin and ricotta tortellini with burnt sage butter and walnut amaretti crumble

Atlantic salmon with tahini yoghurt and herb, walnut and chilli salsa

Slow-roast whole lamb shoulder with red wine and rosemary jus

Sides

Rustic sourdough and cultured butter

Roast chat potatoes with confit garlic, flat parsley and rosemary

Soft herb salad with saffron vinaigrette

Dessert

Chocolate ganache tartlet

Assorted freshly baked macarons

Prune and Armagnac custard tart

Vanilla bean panna cotta, spiced blueberries and pistachios

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— Estate —

Group Menu

\$75.00 per person

Mains

Please choose three of the following items:

- Braised puy lentils with wood-roasted vegetables, baby herbs, goat's curd, seeds and nuts
 - Asparagus and leek risotto, grana Padano and herb oil
 - Hirimasa kingfish, white bean puree, smoked eel, grapes and chives
 - Atlantic salmon with tahini yoghurt and herb, walnut and chilli salsa
- Barramundi fillet with carrot and ginger puree, red quinoa, barberry, pistachio and coriander
- Free-range chicken breast with white cream, mixed legumes and sourdough crumble
- Black angus beef fillet, sautéed kale, crispy onions and pink peppercorn jus
 - Slow-roast whole lamb shoulder with red wine and rosemary jus
 - Roast pork belly with apple and vanilla bean, celery cress and thyme jus

Sides & Salads

Rustic sourdough and cultured butter

Please choose three of the following items:

- Roast chat potatoes with confit garlic, flat parsley and rosemary
- Peas, beans and asparagus salad with feta, mint and sumac
- Crispy pumpkin salad, red quinoa, slow roasted tomato and coriander
- Toasted freekah, shredded beetroot, hazelnut, preserved lemon Bendooley flowers
 - Soft herb salad with saffron vinaigrette

Desserts Platter

- Chocolate ganache tartlet
- Lemon meringue tartlet
- Assorted freshly baked macarons
- Prune and Armagnac custard tart
- Vanilla bean panna cotta, spiced blueberries and pistachios