

SIGNATURE LUNCH EXPERIENCE

Bendoolery
— Estate —

Welcome to our new Cellar Door - a fascinating piece of architecture, as well as a stunning space to make your own!

Arrive, sit back, relax and let our expert cellar door team and passionate chefs take your taste buds on a journey with our Signature Bendooley Lunch experience. Paired with a guided wine tasting, this is the perfect way to celebrate any occasion!

On arrival you will be invited to enjoy a private tasting of our cool climate wines, accompanied by charcuterie boards and a divine cheese selection. Choose your favourites to pair then settle in to your intimate private dining room with spectacular vineyard views.

What could make for a more perfect celebration than great company, fine wines and a feast of shared main courses and side dishes prepared by our chefs exclusively for you!

Following a sumptuous lunch, dessert platters will be served with coffee and a selection of organic teas.

To complete your day, you may like to meander through the vineyards or enjoy a digestif by the outdoor fire pit surrounded by our beautiful grounds, steeped in rich history.

Our Signature Bendooley Lunch experience is priced at \$150 per person. This includes the private wine tasting, the charcuterie & cheese board for your entrées, a selection of three main courses and three side dishes served as table-share platters and finally, dessert platters and coffee & tea.

Wine and other beverages are charged on consumption. This Signature Bendooley Lunch experience is for a minimum of 10 guests and a maximum of 12 guests.

Signature Lunch Experience

\$150pp (max. 12 guests)



SIGNATURE LUNCH EXPERIENCE

MAINS

Please choose 3 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
- Pumpkin and ricotta tortellini with burnt sage butter and walnut amaretti crumble
- Hiramasa kingfish, white bean purée, smoked eel, grapes and chives
- Atlantic salmon with tahini yoghurt and herb, walnut and chilli salsa
- Barramundi fillet with carrot and ginger purée, red quinoa, barberry, pistachio and coriander
- Free-range chicken breast with onion soubise, 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

Please choose 3 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 freekeh, shredded beetroot, hazelnut, preserved lemon and Bendoolery flowers
- Soft herb salad with saffron vinaigrette

5 DESSERTS - CHEF'S SELECTION

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