



## *beginnings*

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| <b>CHEF'S TASTING PLATTER OF DELIGHTFUL LOCAL PRODUCE - CHANGES DAILY</b>  | <b>21</b> |
| <b>BALSAMIC ROASTED BEETROOT &amp; SPANISH ONION, WHIPPED PERSIAN FETA, TRUFFLE HONEY &amp; TOASTED PINE NUTS (GF,V,VGO,DFO)</b> | <b>22</b> |
| <b>AUSTRALIAN SEARED SCALLOPS, PARSNIP PURÉE, CRISPY PANCETTA &amp; PICKLED FENNEL (GF,DF)</b>                                   | <b>25</b> |
| <b>SLOW BRAISED OXTAIL SOUP WITH ROASTED GARLIC CROSTINI &amp; GREMOLATA (GFO,DF)</b>  | <b>21</b> |
| <b>TWICE BAKED MUSHROOM, GOAT'S CHEESE &amp; LEEK SOUFFLÉ WITH CREAM REDUCTION, WATERCRESS &amp; RADISH SALAD (V)</b>            | <b>22</b> |

## *mains*

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| <b>250G AGED BEEF FILLET/ 250G SCOTCH FILLET, FONDANT POTATOES, BABY CARROTS, WILTED SPINACH, BLACK TRUFFLE &amp; GARLIC BUTTER (GF,DFO)</b>                 | <b>EYE FILLET 59</b><br><b>SCOTCH FILLET 54</b> |
| <b>CLASSIC BENDOOLEY ESTATE SIGNATURE COQ AU VIN, CHICKEN MARYLAND BRAISED IN RED WINE, MUSHROOMS, SMOKY BACON, ESCHALOTS &amp; KIPFLER POTATOES (GF,DF)</b> | <b>39</b>                                       |
| <b>PAN FRIED AUSTRALIAN MARKET FISH OF THE DAY, BLISTERED HEIRLOOM TOMATOES, ROASTED FIORETTO, SOFT PARMESAN POLENTA &amp; SALSA VERDE (GF)</b>              | <b>37</b>                                       |
| <b>HARISSA ROASTED PUMPKIN, SPICED CHICKPEAS &amp; LENTILS, BABY BOK CHOY &amp; HERB PANGRITATA (GF,V,VG,DF)</b>   | <b>35</b>                                       |
| <b>LAMB SHANK RAGU WITH FRESH PAPPARDELLE PASTA, BASIL LEAVES, PEAS &amp; SHAVED GRANA PADANO (DFO)</b>  | <b>37</b>                                       |



## on the side

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| <b>GRILLED SOURDOUGH</b> WITH BENDOOLEY ESTATE PISTACHIO DUKKAH*, LOCAL OLIVE OIL & BALSAMIC REDUCTION (GFO,V,VG,DF) | 12 |
| <b>MAPLE ROASTED BRUSSEL SPROUTS</b> , CRISPY BACON & FRESH HERBS (GF,DF)  | 15 |
| <b>POTATO &amp; PUMPKIN GRATIN</b> , CREAM REDUCTION, THYME & SHAVED GRANA PADANO (GF)                               | 15 |
| <b>ROASTED ZUCCHINI &amp; MIXED SPROUTS</b> , ROCKET, ALMONDS & BENDOOLEY ESTATE LIME & SUMAC DRESSING* (GF,V,VG,DF) | 15 |

## sweet endings

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| <b>TUNISIAN SAMOSAS</b> WITH MANDARIN CARAMEL SAUCE & VANILLA ICE CREAM (V)                                       | 16 |
| <b>COCONUT CRÈME FRAÎCHE &amp; PANDAN PUDDING</b> , PINA COLADA SORBET & MIXED BERRIES (GF,VG,DF)                 | 16 |
| <b>MILK CHOCOLATE MONT BLANC</b> , DARK CHOCOLATE MOUSSE, CASHEW ROCKS, COCOA CRUMBLE & CARAMELISED CHESTNUT (GF) | 17 |
| <b>WARM GINGER STEAMED SPONGE</b> , VANILLA CRÈME ANGLAISE, HONEYCOMB & CINNAMON ICE CREAM                        | 16 |

### CHEESE

ONE CHEESE 16 | TWO CHEESES 21 | THREE CHEESES 26

RED WAX MAFFRA CHEDDAR - FIRM, SHARP-STRENGTH COW'S MILK (GIPPSLAND, VIC)

TARAGO SHADOWS OF BLUE - CREAMY STYLE, MID-STRENGTH COW'S MILK (GIPPSLAND, VIC)

BINNORIE BRIE - CREAMY & NUTTY COW'S MILK (ADELAIDE HILLS, SA)

CHEESE PLATES ARE SERVED WITH QUINCE PASTE, TRUFFLE HONEY & LAVOSH CRACKERS

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(GF) GLUTEN FRIENDLY (GFO) GLUTEN FRIENDLY OPTION (V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE

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PLEASE NOTE A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. | 1.05% SURCHARGE ON ALL CARD TRANSACTIONS.

\*BENDOOLEY ESTATE PRODUCTS ARE AVAILABLE TO PURCHASE FROM THE ESTATE CELLAR DOOR OR THE BENDOOLEY ESTATE LARDER SHOP IN BOWRAL.