

Salads & Starters

Wood-fired flat bread with house made olive tapenade, olive oil & balsamic vinegar (<i>v</i>)	14
Scallop & kingfish ceviche with lime & tamarind, avocado purée, cucumber & sesame salad (<i>gf,df,A,I</i>)	24
Herb roasted king brown mushroom with salsa verde, mixed legumes & macadamia crumble (<i>gf,v,vg,df</i>)	23
Panko crumbed tofu with radish, bean sprouts, iceberg lettuce, cucumber & Asian style tomato chutney (<i>v,vg,df</i>)	21
Heirloom tomato salad with fresh burrata, aged balsamic glaze & fried basil (<i>gf,v</i>)	24
Bendooley grazing board with cured meats, carrot & cashew dip, pickled vegetables, Bendooley Estate Bacon Jam, marinated olives, fruits & toasted Turkish bread (<i>gfo</i>) (extra bread \$3)	38
Bendooley vegetarian grazing board with pickled and raw vegetables, carrot & cashew dip, Persian feta, marinated olives, grilled vegetables, condiments & toasted Turkish bread (<i>gfo,v</i>) (extra bread \$3)	33

From The Grill

250g aged beef fillet with potato & chive croquette, slow cooked chard, roasted onion purée & red wine jus	eye fillet 59 scotch fillet 54
▪ Bendooley Estate Wine Match: Bendooley Estate Tempranillo 2021	
Spiced marinated chicken maryland with cumin roasted potatoes, coconut & mustard seed cabbage (<i>gf,df</i>)	35
▪ Bendooley Estate Wine Match: Bendooley Estate Nebbiolo 2021	
Lamb & harissa burger with sumac onion, parsley, mint & radish, tzatziki sauce, marinated feta cheese & thick cut chips	34
▪ Bendooley Estate Wine Match: Bendooley Estate Shiraz 2023	
Slow cooked beef short ribs with parmesan polenta, herb roasted carrots, chimichurri sauce & parsnip crisps (<i>gf</i>)	37
▪ Bendooley Estate Wine Match: Bendooley Estate Cabernet Sauvignon 2021	

Garden, Paddock, Ocean

Linguine with picked Australian blue swimmer crab , chilli, garlic, lemon & gremolata (<i>gfo,A</i>)	37
▪ Bendooley Estate Wine Match: Bendooley Estate Riesling 2022	
Pan seared Atlantic salmon with charred broccolini, pommes frites & coconut curry sauce (<i>gf,df,A</i>)	37
▪ Bendooley Estate Wine Match: Bendooley Estate Sauvignon Blanc 2023	
Parsley & shallot fettuccine with shredded confit duck, sauce Rosa, rocket & shaved Grana Padano (<i>gfo</i>)	35
▪ Bendooley Estate Wine Match: Bendooley Estate Chardonnay 2021 or Pinot Noir 2023	
Spring vegetable curry with steamed rice, coriander, fried raisins & shallots (<i>gf,v,vgo,df</i>)	32
▪ Bendooley Estate Wine Match: Bendooley Estate Rosé 2022	
Za'atar roasted cauliflower steak with butternut pumpkin purée, bean & tomato salsa & pomegranate molasses (<i>gf,v,vg,df</i>)	33
▪ Bendooley Estate Wine Match: Bendooley Estate Pinot Gris 2023	

Pizza

Margherita , heirloom cherry tomatoes, basil leaves & fresh mozzarella (v)	28
Blue cheese , apples, grapes, local truffle honey, ground pine nuts & wild rocket (v)	30
Chicken tikka , Spanish onion, baby spinach, fresh chillies & sriracha mayo	34
Pepperoni , mushrooms, olives & goat's cheese	34
Grilled zucchini , eggplant, sundried tomatoes, corn, oregano & ricotta cheese (v)	31

On The Side

Soft herb & mixed leaf salad , heirloom tomatoes, red onion with honey & seeded mustard dressing (gf,v,df)	14
Poached chicken salad , artichoke, quinoa, rocket & green beans with Bendooley Estate Saffron dressing* (gf,vo,df)	16
Beetroot salad , sugar snaps, peas, shaved fennel, cabbage & spinach with lemon vinaigrette & toasted almonds (gf,v,vg,df)	14
Shoestring fries with Bendooley Estate Rosemary & Smoked Paprika Salt* (v,vg,df)	13

Dessert

Pear & caramelised white chocolate galette , pear sorbet & dulce de leche	18
Strawberry mousse , Pain de Gênes sponge, strawberry gel & soft textured chocolate (gf)	18
Choux bun , praline & vanilla cream, hazelnut nougat ice cream, caramel crust & butterscotch sauce	18
Saffron sphere , date & pecan crumb, citrus cream & orange salad (gf)	18

Cheese

One cheese 16 | Two cheeses 21 | Three cheeses 26

Cheese plates served with quince paste, truffle honey, lavosh crackers & parmesan biscuits.

Maffra red wax aged cheddar - semi firm, cow's milk (Gippsland, VIC)

Mossvale blue cheese - semi firm, mid strength cow's milk (Gippsland, VIC)

Binorrie brie cheese - creamy full flavoured cow's milk (Lovedale, NSW)

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

(A) Australian (I) International (M) Mixed

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

Gluten friendly or gluten-friendly option: ingredients used in dishes marked gf are gluten-free, dishes marked gfo have the option to be served 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. | 1.05% surcharge on all card transactions.

* Bendooley Estate products are available to purchase from the Estate Cellar Door or the Bendooley Estate Larder in Bowral.