



## *beginnings*

<b>CHEF'S TASTING PLATTER OF DELIGHTFUL LOCAL PRODUCE - CHANGES DAILY</b>	<b>21</b>
<b>TEMPURA ZUCCHINI FLOWERS, SMOKED BAKED EGGPLANT &amp; BASIL PISTOU</b> (GF, V, VG, DF)	<b>21</b>
<b>AUSTRALIAN KING PRAWNS WITH XO SAUCE &amp; WOMBOK &amp; DAIKON SALAD</b> (GF, DF, A)	<b>25</b>
<b>VITELLO TONNATO, VEAL TENDERLOIN, TUNA MAYONNAISE, ROCKET, CAPERS &amp; PINENUTS</b> (GF, DF)	<b>23</b>
<b>MEREDITH GOAT CURD, FENNEL, BROAD BEANS &amp; CONFIT GARLIC WITH HOUSE MADE HERB FOCACCIA</b> (V)	<b>21</b>

## *mains*

<b>250G AGED BEEF FILLET / 250G SCOTCH FILLET, POTATO RÖSTI, CAULIFLOWER PUREE, WILTED KALE &amp; RED WINE JUS</b> (GF)	<b>EYE FILLET 59</b> <b>SCOTCH FILLET 54</b>
<b>CHICKEN GALANTINE STUFFED WITH MUSHROOM DUXELLES, ROASTED RADISH, LYONNAISE POTATOES &amp; SAFFRON CREAM</b> (GF)	<b>36</b>
<b>TERIYAKI GLAZED ATLANTIC SALMON, GINGER &amp; CORIANDER RED RICE, PICKLED RED CABBAGE &amp; CUCUMBER SALAD</b> (GF, DF, A)	<b>37</b>
<b>BEETROOT &amp; PEARL BARLEY RISOTTO, ROASTED FENNEL, LEEK &amp; GREMOLATA</b> (V, VG, DF)	<b>34</b>
<b>CRISPY PUMPKIN &amp; RICOTTA GNOCCHI, GUANCIALE &amp; TOMATO SUGO, BASIL LEAVES &amp; SHAVED GRANA PADANO</b>	<b>36</b>



## on the side

<b>GRILLED SOURDOUGH</b> WITH BENDOOLEY ESTATE PISTACHIO DUKKAH*, LOCAL OLIVE OIL & BALSAMIC REDUCTION (GFO, DF)	12
<b>CHARRED ASPARAGUS &amp; BROCCOLINI</b> WITH TOASTED ALMONDS, LEMON & CHIVE DRESSING (GF, V, VG, DF)	15
<b>QUINOA, PUFFED RICE &amp; ZUCCHINI SALAD</b> WITH CARAMELISED ESCHALOTS & BENDOOLEY ESTATE LIME & SUMAC DRESSING* (GF, V, VG, DF)	15
<b>HEIRLOOM TOMATOES, CUCUMBER, BASIL, FETA &amp; OLIVE SALAD</b> WITH WHITE BALSAMIC DRESSING (GF, V, VGO)	15

## sweet endings

<b>TUNISIAN SAMOSAS</b> WITH MANDARIN CARAMEL SAUCE & VANILLA ICE CREAM	16
<b>CHOCOLATE &amp; MARSALA TIRAMISU</b> WITH STRAWBERRY SALAD	18
<b>FAR BRETON CAKE</b> , PRUNES, HONEYCOMB & ORANGE SAUCE	17
<b>YOGHURT &amp; LEMON SEMIFREDDO</b> , BURNT HONEY & TOASTED ALMOND CLUSTERS (GF)	17

### 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

---

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

(A) AUSTRALIAN (I) INTERNATIONAL (M) MIXED

---

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.