# LONG LUNCH MENU | VINE ROOM & BOOK BARN



Our table-share menu is the perfect way to bring together family and friends to celebrate any occasion.

So many dishes to chose from, flavours to savour and food to share!

Delicious platters will be placed down the centre of the table, enabling guests to mingle and chat over food while enjoying spectacular views across the vineyard.

We offer an extensive wine and beer menu, and beverages are charged on consumption.

Both the Vine Room and The Book Barn are usually shared with other guests and are not entirely private rooms/sections of the restaurant.

Please note, that on many weekends Bendooley Estate hosts weddings and therefore the Book Barn & Vine Room close anytime between 3.00pm and 4.00pm. This allows ample time for your celebrations to come to a close and we do appreciate your cooperation. Luncheons may start from 11.30am on Saturday and Sunday.

All dietary requirements must be emailed through to **reservations@bendooleyestate.com.au** prior to the event.

### Long Lunch Menu

\$95pp (min. 10 guests)

#### MAINS

Please choose 3 of the following items:

- Pumpkin & ricotta tortellini with burnt sage butter & walnut amaretti crumble
- Atlantic salmon with tahini yoghurt & herb, walnut & chilli salsa
- Free-range chicken breast with onion soubise, mixed legumes & sourdough pangritata
- Slow-roast whole lamb shoulder with red wine & rosemary jus
- Barramundi fillet with carrot & ginger purée, red quinoa, barberry, pistachio & coriander
- Black Angus beef fillet, sautéed kale, crispy onions & pink peppercorn jus

## SIDES & SALADS

Please choose 3 of the following items:

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

# DESSERTS - CHEF'S CHOICE OF 5 DESSERTS







