

Salads & Starters

Wood-fired flat bread , house made romesco with garlic & rosemary oil (v)	14
Beef tartare , Dijon mustard, eschalots, gherkins, capers, avocado mousse & sourdough crisps (gfo,df)	25
Grilled asparagus , roasted beetroot, puffed rice, buttermilk dressing, nuts & seeds (gf,v,vgo)	22
Citrus cured salmon , dill crème fraîche, Spanish onion, fennel & crispy capers (gf)	24
Slow cooked marinated octopus , spiced coconut cream sauce, ruby grapefruit, edamame & coriander (gf,df)	24
Bendooley grazing board with cured meats, carrot & cashew dip, pickled vegetables, Bendooley Estate Bacon Jam*, marinated olives, fruits & toasted Turkish bread (gfo) (extra bread \$3)	38
Bendooley vegetarian grazing board with pickled and raw vegetables, carrot & cashew dip, Persian fetta, marinated olives, grilled vegetables, condiments & toasted Turkish bread (gfo,v) (extra bread \$3)	33

From The Grill

250g aged beef fillet / 250g aged scotch fillet , thyme & garlic cauliflower mash, roasted mushrooms & capsicum, blistered cherry tomato & red wine jus (gf)	eye fillet 61 scotch fillet 57
▪ Bendooley Estate Wine Match: Bendooley Estate Tempranillo 2021	
Pan seared duck breast , kipfler potatoes, kimchi & watercress salad, sticky plum sauce (df)	39
▪ Bendooley Estate Wine Match: Bendooley Estate Pinot Noir 2023	
Jerk Jamaican style chicken burger , cos lettuce, tomato, caramelised onion, cheddar cheese, sriracha mayo & thick cut chips	35
▪ Bendooley Estate Wine Match: Bendooley Estate Rosé 2022	
Herb crusted pork fillet , ginger sweet potato purée, celeriac remoulade, apple & bacon jam, juniper berry jus (gf,df)	38
▪ Bendooley Estate Wine Match: Bendooley Estate Nebbiolo 2022	

Garden, Paddock, Ocean

Linguine with picked Australian blue swimmer crab , chilli, garlic, lemon & gremolata (gfo,A)	38
▪ Bendooley Estate Wine Match: Bendooley Estate Riesling 2023	
Crispy skin barramundi , chickpeas, avocado, cucumber, carrot, tomato salsa, lemon & caper butter sauce (gf,A)	39
▪ Bendooley Estate Wine Match: Bendooley Estate Chardonnay 2021	
Rigatoni pasta , rocket pesto, crispy pancetta, peas, goat's cheese, pangritata & shaved Grana Padano (gfo,v)	37
▪ Bendooley Estate Wine Match: Bendooley Estate Sangiovese 2021	
Wood-roasted sweet potato , quinoa, charred corn, black beans & lime coconut yoghurt (gf,df,v,vg)	35
▪ Bendooley Estate Wine Match: Bendooley Estate Pinot Gris 2023	
Barberry, pine nut & herb cous cous , marinated zucchini, heirloom tomatoes & soft whipped ricotta (dfo,v,vgo)	34
▪ Bendooley Estate Wine Match: Bendooley Estate Sauvignon Blanc 2024	

Pizza

Margherita , heirloom cherry tomatoes, basil leaves & fresh mozzarella (v)	29
Blue cheese , apples, grapes, local truffle honey, ground pine nuts & wild rocket (v)	32
Pulled pork , caramelised pear, coriander, fried shallots & smoky BBQ sauce	35
Lamb shoulder , Napolitana sauce, sumac onions, olives, mint yoghurt & pomegranate molasses	34
Pumpkin , roasted capsicum, baby spinach, marinated fetta & pesto sauce (v)	33

On The Side

Soft herb & mixed leaf salad with oven dried tomatoes, red onion with Bendooley Estate Saffron Dressing* (gf,df,v,vg)	14
Rocket & watercress salad with pear, fennel, shaved parmesan & lemon vinaigrette (gf)	15
Watermelon , sumac onion, fetta cheese, cucumber, avocado, basil & mint salad (gf,v,vgo)	14
Shoestring fries , Bendooley Estate Rosemary & Smoked Paprika Salt* (df,v,vg)	13

Dessert

Burnt honey semi-freddo , mango compote, baklava shards & blackberry fluid gel	19
Raspberry velvet ganache , ruby chocolate, apricot & rose sorbet, fresh berries (gf)	19
Black cherry tart , passionfruit jelly, pistachio crumb & lavender mascarpone cheese	19
Earl Grey tea mousse , figs, grated chocolate & thyme sablé breton	19

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.