



beginnings

CHEF'S TASTING PLATTER OF DELIGHTFUL LOCAL PRODUCE - CHANGES DAILY	22
ROASTED BABY BEETROOTS, BRAISED LEEKS, SORREL LEAVES, DATE LABNEH & NIGELLA SEEDS (GF, V, VGO, DFO)	23
CRAB, CORN & SHALLOT CAPPELLETTI, ENOKI MUSHROOM FOAM, PARMESAN CHARDS (A)	26
OXHEART TOMATO CARPACCIO, STRACCIATELLA, AVOCADO PURÉE, FINGER LIME & CHIVE DRESSING (GF, V, DFO, VGO)	24
SEARED SCALLOPS, BABY COS, GREEN APPLE & CASHEWS, YELLOW CURRY VINAIGRETTE (GF, DF, I)	26

mains

250G AGED BEEF FILLET / 250G SCOTCH FILLET, MARJORAM POTATO PAVE, BRAISED CAVOLO NERO WITH GARLIC & HAZELNUT, PORCINI RED WINE REDUCTION (GF)	EYE FILLET 59 SCOTCH FILLET 54
LEMON & THYME ROASTED SPATCHCOCK, SKORDALIA, GRILLED ASPARAGUS, ESPAGNOLE SAUCE (GF, DF)	38
SESAME CRUSTED OCEAN TROUT, ROCKET & PINE NUT PURÉE, WILTED GAI LAN & FURIKAKE (GF, DF, A)	39
LAMB RUMP, CANNELLINI BEANS, TOMATO, CHORIZO & BASIL, BENDOOLEY ESTATE RED PEPPER RELISH* (GF, DF)	42
PUY LENTIL, SHIITAKE, BROAD BEAN & SILKEN TOFU GALETTES, BOIS BOUDRAN SAUCE (GF, V, VG, DF)	35



on the side

GRILLED SOURDOUGH WITH BENDOOLEY ESTATE PISTACHIO DUKKAH*, LOCAL OLIVE OIL & BALSAMIC REDUCTION (GFO, V, VG, DF)	13
CRISPY POLENTA , CHIVE & PARMESAN CHIPS, ROASTED GARLIC AIOLI & GRILLED LEMON (GF)	15
OVEN ROASTED BROCCOLINI & CARAMELISED SPANISH ONION, TAHINI YOGHURT DRESSING (GF, V)	15
GREEN BEANS , EGGPLANT KASUNDI, TOASTED ALMONDS & WILD ROCKET (GF, V, VG, DF)	15

sweet endings

TUNISIAN SAMOSAS WITH MANDARIN CARAMEL SAUCE & VANILLA ICE CREAM	17
STRAWBERRY & POMEGRANATE ETON MESS , ROSE WATER MERINGUE & HONEY MASCARPONE (GF)	19
PISTACHIO CANNOLI , CALLEBAUT DARK CHOCOLATE CRÈME PÂTISSIÈRE & RASPBERRY FLUID GEL	20
VANILLA BEAN CRÈME BRÛLÉE , ORANGE & ROSEMARY BISCOTTI, BERRIES WITH ELDERFLOWER SYRUP (GFO)	18

CHEESE

ONE CHEESE 18 | TWO CHEESES 24 | THREE CHEESES 30

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.