

## Salads & Starters

<b>Wood-fired flat bread</b> - coriander & garlic oil, tomato & fig chutney (v)	15
<b>Serrano jamón</b> - wrapped charred apple & goat's curd, pickled Autumn vegetables, roasted macadamia vinaigrette (gf,df)	24
<b>Panko crumbed brie</b> - pear & pomegranate salad, sourdough toast & truffle honey (v)	25
<b>Harissa grilled prawns</b> - pearl couscous, coriander, finger lime & romesco sauce (df,A)	27
<b>Burrata salad</b> - roasted baby beetroots, radish, salsa verde & potato crisps (gf,v)	26
<b>Bendooley grazing board</b> with cured meats, house made dip, pickled vegetables, Bendooley Estate Bacon Jam*, marinated olives, fruits & toasted Turkish bread (gfo) (extra bread \$3)	41
<b>Bendooley vegetarian grazing board</b> with pickled & raw vegetables, house made dip, Persian fetta, marinated olives, grilled vegetables, condiments & toasted Turkish bread (gfo,v) (extra bread \$3)	36

## From The Grill

<b>250g aged beef fillet/250g aged scotch fillet</b> , potato gratin, thyme roasted tomatoes, charred broccolini & pink peppercorn jus (gf)	eye fillet 63 scotch fillet 58
▪ Bendooley Estate Wine Match: Bendooley Estate Cabernet Sauvignon 2021	
<b>Middle Eastern grilled chicken shish tawook</b> , saffron pilaf, tomato & cucumber salad, lemon & garlic yoghurt sauce (gf)	35
▪ Bendooley Estate Wine Match: Bendooley Estate Rosé 2022	
<b>BBQ Hickory style beef brisket burger</b> with coleslaw, honey mustard mayo, pickles, fried shallots & thick cut chips	35
▪ Bendooley Estate Wine Match: Bendooley Estate Shiraz 2023	
<b>Parmesan &amp; sage crumbed pork cutlet</b> , duck fat roasted potatoes, cavolo nero & caramelised apples	37
▪ Bendooley Estate Wine Match: Bendooley Estate Cabernet Nebbiolo 2022	

## Garden, Paddock, Ocean

<b>Linguine with picked Australian blue swimmer crab</b> , chilli, garlic, lemon & gremolata (gfo,A)	38
▪ Bendooley Estate Wine Match: Bendooley Estate Riesling 2023	
<b>Crispy skin barramundi</b> , chive & parmesan mashed potato, grilled asparagus, olive & fennel sauce (gf,A)	39
▪ Bendooley Estate Wine Match: Bendooley Estate Sauvignon Blanc 2024	
<b>Pumpkin, silverbeet &amp; pea risotto</b> , porcini dust, crème fraîche & shaved Grana Padano (gf,v,vgo,df)	35
▪ Bendooley Estate Wine Match: Bendooley Estate Pinot Gris 2023	
<b>Slow roasted cauliflower rosettes</b> with Bendooley Estate Pistachio Dukkah*, pumpkin purée, wilted baby spinach & lemon aioli (gf,v,vgo,df)	35
▪ Bendooley Estate Wine Match: Bendooley Estate Chardonnay 2021	
<b>King Brown mushrooms &amp; parsnips</b> , crispy polenta, wilted rocket & pinenuts, zhoug sauce (gf,v)	37
▪ Bendooley Estate Wine Match: Bendooley Estate Pinot Noir 2023	

## Pizza

<b>Margherita</b> , heirloom cherry tomatoes, basil leaves & fresh mozzarella (v)	29
<b>Blue cheese</b> , apples, grapes, local truffle honey, ground pine nuts & wild rocket (v)	33
<b>Fennel salami</b> , crispy kale, braised fennel, anchovies, tomatoes, garlic & oregano	35
<b>Peri Peri chicken</b> , mushroom, zucchini, roast capsicum, fior di latte & fried sage	34
<b>Grilled eggplant</b> , spinach, olives, caramelised onion, parsley, feta & Arrabbiata sauce (v)	33

## On The Side

<b>Asparagus</b> , beans, beetroot, rocket, Spanish onion & goat's cheese salad with Bendooley Estate Sumac Dressing* (gf,v)	16
<b>Baby cos</b> , roasted capsicum, oven dried tomatoes, cucumber, quinoa & crispy pita bread with Bendooley Estate Saffron Dressing* (v,vg,df)	16
<b>Wood-roasted sweet potatoes</b> , basil, lentils & baby spinach salad (gf,v,vg,df)	16
<b>Shoestring fries</b> , Bendooley Estate Rosemary & Smoked Paprika Salt* (v,vg,df)	14

## Dessert

<b>Apple strudel</b> , walnut crumb, blackberry coulis, salted caramel ice cream	19
<b>Belgian dark chocolate crèmeux</b> , coconut sorbet & banana purée (gf)	19
<b>Nashi pear &amp; vanilla jelly</b> , meringue, passionfruit cream, white chocolate streusel & lemon curd (gf,df)	18
<b>Cranachan honey sponge</b> , Scottish whisky cream, raspberry gel & toasted oat clusters	18

## Cheese

One cheese 20 | Two cheese 28 | Three cheese 36

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.