

Welcome to Bendooley Estate

Here, we have always valued the rare and the precious. When my father first built the Book Barn to house the collections that came with his rare and antiquarian book purchases, Bendooley Estate was a family farm that offered a book emporium for bibliophiles.

Over time, we developed the Book Barn into a unique wedding venue and have added The Stables, a magnificent complex that is also available for weddings and events.

For those who wish to stay, we built six stunning guest cottages. Our Vine Room with views across the vineyard is an extension of the Book Barn and can host private functions. Our most recent addition, the Cellar Door, offers wine tastings by day and a unique dining experience on selected evenings, with the menu highlighting amazing produce from the best local providores and beyond.

Recently, we opened the Bendooley Larder in Bowral to offer bottled delights from our kitchens, and delicacies to take home for lunch or dinner.

There is so much to see and do at Bendooley Estate. Everything has been developed with consideration for the natural environment and a desire to showcase excellent, seasonal produce and exquisite workmanship. We invite you to immerse yourself in the excellence of local offerings.

We hope you enjoy your visit.

Paul Berkelouw



Bendooley
— Estate —

“Books are like comfort food without the calories”

- Elizabeth Berg

Salads & Starters

Za’atar wood-fired flat bread with baba ganoush <i>(v)</i>	15
Prawn & ginger dumplings , Szechuan pepper, coriander & tomato broth, toasted sesame <i>(df,I)</i>	25
Twice-baked Japanese eggplant stuffed with spiced beef, capsicum & parmesan, tahini yoghurt, toasted pine nuts & pomegranate molasses <i>(gf,dfo)</i>	25
Salmon ceviche , avocado, preserved lemon, Aleppo chilli flakes, tobiko roe, rice cracker & house-made furikake <i>(gf,df,A)</i>	27
Eschalot, sweet corn & spinach fritters , endive & chimichurri mayonnaise <i>(v,vgo)</i>	25
Bendooley grazing board with cured meats, house-made dip, pickled vegetables, Bendooley Estate Bacon Jam*, marinated olives, fruits & toasted Turkish bread <i>(gfo)</i> (extra bread \$3)	41
Bendooley vegetarian grazing board with pickled & raw vegetables, house-made dip, Persian fetta, marinated olives, grilled vegetables, condiments & toasted Turkish bread <i>(gfo,v)</i> (extra bread \$3)	36

From The Grill

250g aged beef fillet/250g aged scotch fillet , confit-garlic creamed potatoes, grilled leeks, heirloom carrots & local truffle butter <i>(gf)</i>	eye fillet 63 scotch fillet 58
▪ Bendooley Estate Wine Match: Bendooley Estate Cabernet Sauvignon 2021	
Lemon & thyme infused chicken breast , slow braised eggplant with chickpeas, charred broccolini & red currant jus <i>(gf,df)</i>	37
▪ Bendooley Estate Wine Match: Bendooley Estate Rosé 2022	
Lamb tagine , soft parmesan & chive polenta, kachumber salad, mint & cumin yoghurt	36
▪ Bendooley Estate Wine Match: Bendooley Estate Pinot Noir 2023	
Crispy coated chicken burger with pickled coleslaw, sriracha & maple mayo, jalapeños & thick cut chips	34
▪ Bendooley Estate Wine Match: Bendooley Estate Sauvignon Blanc 2024	

Garden, Paddock, Ocean

Linguine with picked Australian blue swimmer crab , chilli, garlic, lemon & gremolata <i>(gfo,A)</i>	38
▪ Bendooley Estate Wine Match: Bendooley Estate Riesling 2023	
Atlantic salmon with roasted Brussels sprouts, kipfler potatoes, peas & carrots, chive & caper saffron cream reduction <i>(gf,A)</i>	38
▪ Bendooley Estate Wine Match: Bendooley Estate Pinot Gris 2024	
Slow cooked beef ragu , rigatoni pasta, shaved Grana Padano & fried basil leaves <i>(gfo,dfo)</i>	35
▪ Bendooley Estate Wine Match: Bendooley Estate Nebbiolo 2022	
Tomato & shallot braised rice with roasted fioretti, curry leaves & mustard tempered coconut curry sauce <i>(gf,v,vg,df)</i>	34
▪ Bendooley Estate Wine Match: Bendooley Estate Chardonnay 2021	
Sesame-roasted butternut pumpkin , eggplant, cavolo nero, peas & passata, crispy sweet potatoes <i>(gf,v,vg,df)</i>	35
▪ Bendooley Estate Wine Match: Bendooley Estate Sangiovese 2021	

Pizza

Margherita , heirloom cherry tomatoes, basil leaves & fresh mozzarella <i>(v)</i>	29
Blue cheese , apples, grapes, local truffle honey, ground pine nuts & wild rocket <i>(v)</i>	33
Harissa roasted pumpkin , marjoram, capsicum, tomatoes, baby spinach & feta <i>(v)</i>	32
’Nduja sausage , garlic oil, potatoes, rosemary & ricotta cheese	34
Slow braised beef brisket , caramelised onions, radicchio, cauliflower & fior di latte	34

On The Side

Crispy chickpeas , shaved fennel, corn, citrus, rocket & spiced cashews with Bendooley Estate Saffron Dressing* <i>(gf,v,vg,df)</i>	16
Wood-roasted winter vegetable salad , baby spinach leaves, feta & Bendooley Estate Sumac Dressing* <i>(gf,v,vgo)</i>	18
Soft herb salad , oven-dried tomatoes, cucumbers, Spanish onions & lemon vinaigrette <i>(gf,v,vg,df)</i>	16
Shoestring fries , Bendooley Estate Rosemary & Smoked Paprika Salt* <i>(v,vg,df)</i>	14

Dessert

Poached rhubarb & crème pâtissière tartlet , almond clusters & orange curd ice cream	18
Cookies & cream cheesecake , blackberry gel, butterscotch sauce & berries	19
Chocolate semi-freddo , Swiss meringue, raspberry pâte de fruit, chocolate sponge & crème fraîche	19
Caramel genoise , white chocolate cream, quince, dulce de leche & wattle seed ice cream <i>(gf)</i>	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 <i>(Gippsland, VIC)</i>
Mossvale blue cheese - semi firm, mid strength cow’s milk <i>(Gippsland, VIC)</i>
Binorrie brie cheese - creamy full flavoured cow’s milk <i>(Lovedale, NSW)</i>

(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.