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

Wood-fired flat bread with olive tapenade *(v)* 15

Coconut crusted prawns, charred lime, grilled pineapple, mango & coriander salsa *(gf,df)* 26

Char-grilled corn ribs, Pico de Gallo, pickled coleslaw, Aleppo chilli & lime dressing *(gf,v,df)* 24

Beetroot & Pernod cured ocean trout, horseradish crème fraîche, shaved fennel, orange segments, caperberries, pink peppercorn, honey & shallot dressing *(gf)* 27

Za'atar roasted broccolini, cumin roasted butternut pumpkin purée, moghrabieh & currant salad, ricotta crumble & aged balsamic reduction *(v)* 24

Bendooley grazing board with cured meats, house made dip, pickled vegetables, Bendooley Estate Bacon Jam*, marinated olives, fruits & toasted Turkish bread *(gfo)* (extra bread $3) 41

Bendooley vegetarian grazing board with pickled and raw vegetables, house made dip, Persian fetta, marinated olives, grilled vegetables, condiments & toasted Turkish bread *(v)* (extra bread $3) 36

From The Grill

250g aged beef fillet/250g aged scotch fillet, sweet potato sarladaise, charred broccolini, oven roasted cherry tomatoes & red wine jus *(gf,df)* eye fillet 63 / scotch fillet 58

- Bendooley Estate Wine Match: Bendooley Estate Cabernet Sauvignon 2021

Balinese chicken curry with pandan leaves, jasmine rice, pak choy, & spiced roasted peanuts *(gf,df)* 36

- Bendooley Estate Wine Match: Bendooley Estate Rosé 2022

Slow cooked pork shoulder wrapped in prosciutto, chickpeas, cannellini beans & potato, cavolo nero, thyme jus & apple relish *(gf,df)* 37

- Bendooley Estate Wine Match: Bendooley Estate Pinot Noir 2023

Grilled Angus beef burger, cos lettuce, ox heart tomato, beetroot relish, American cheese, seeded mustard mayonnaise & thick cut chips 35

- Bendooley Estate Wine Match: Bendooley Estate Sauvignon Blanc 2024

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

Pan roasted barramundi with potato & celeriac purée, Dutch carrots, almond butter sugar snap peas & Bois Boudran sauce *(gf)* 38

- Bendooley Estate Wine Match: Bendooley Estate Pinot Gris 2024

Handmade potato gnocchi, crispy pancetta, mushrooms, baby spinach, peas, sauce Rosa & shaved Grana Padano *(vo)* 35

- Bendooley Estate Wine Match: Bendooley Estate Nebbiolo 2022

Slow roasted sugar loaf cabbage, smoky eggplant mash, roasted capsicum, pinenut, lemon & goat's cheese *(gf,v)* 34

- Bendooley Estate Wine Match: Bendooley Estate Chardonnay 2021

Caramelised sweet potato, roasted radish, silverbeet, puy lentils, green tahini sauce, pomegranate molasses *(gf,v,vg,df)* 35

- Bendooley Estate Wine Match: Bendooley Estate Sangiovese 2021

Pizza

Margherita, heirloom cherry tomatoes, basil leaves & fresh mozzarella *(v)* 29

Blue cheese, apples, grapes, local truffle honey, ground pine nuts & wild rocket *(v)* 33

Marinated chicken thigh, jalapeno peppers, Spanish onion, eggplant, BBQ sauce & pesto mayonnaise 33

Pepperoni, roasted capsicum, kalamata olives, Napolitana sauce & fresh herbs 34

Mushroom, marinated artichoke, baby spinach, semi-dried tomatoes & goat's cheese *(v)* 33

On The Side

Beetroot, artichoke, rocket, frisée, marinated feta, toasted sunflower seeds & Bendooley Estate Lime & Sumac Dressing* *(gf,v)* 16

Roasted chat potato salad, confit garlic, baby spinach, aioli, crispy bacon & shaved Grana Padano *(gf)* 17

Soft herb salad, oven dried tomatoes, cucumber, Spanish onion & Bendooley Estate Saffron Dressing* *(gf,v,vg,df)* 16

Shoestring fries, Bendooley Estate Rosemary & Smoked Paprika Salt* *(v,vg,df)* 14

Dessert

Coconut mousse, raspberry gel, almond tender biscuit with raspberry & lychee sorbet *(gf,df)* 18

Sour cherry & dark chocolate mille-feuille with hazelnut rocher 19

Lemon semifreddo, white chocolate cream, vanilla crumble & strawberry leather *(gf,nf)* 18

Rosewater pavlova, burnt honey cream, apricot fluid gel & honeycomb *(gf,nf)* 19

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.

free wifi | bendooleyestate.com.au | /bendooleyestate | @bendooleyestate