



beginnings

CHEF'S TASTING PLATTER OF DELIGHTFUL LOCAL PRODUCE - CHANGES DAILY	23
GRILLED HALLOUMI, HEIRLOOM TOMATOES, GRAPES, KALAMATA OLIVES & FIG GLAZE (GF,V)	23
CRISPY-FRIED, GINGER INFUSED TEMPEH, GARLIC, SOY & CHILLI, WOMBOK & THAI BASIL SALAD (GF,V,VG,DF)	25
SEARED KING BROWN MUSHROOM, BRESAOLA, PEA & TRUFFLE OIL PURÉE & MONK'S CRESS LEAVES (GF,VO,DF)	25
STEAK TARTARE, SOY CURED EGG YOLK, CONFIT GARLIC & QUINOA CROUTONS (GF,DF)	26

mains

250G AGED BEEF FILLET / 250G SCOTCH FILLET, ROASTED PUMPKIN PURÉE, SAUTÉED BEANS, FOREST MUSHROOM FRICASSEE & SHIRAZ REDUCTION (GF)	EYE FILLET 63 SCOTCH FILLET 58
HAWAII ROASTED CAULIFLOWER & OYSTER MUSHROOMS, BABY SPINACH, PARSNIP MASH & SAUCE VIERGE (GF,V,VG,DF)	37
MARKET FISH OF THE DAY, SAUTÉED KIPFLER POTATOES, WILTED ROCKET, ENOKI MUSHROOMS, ROASTED RADISHES & GRIBICHE SAUCE (GF,DF,A)	40
DUCK CONFIT INFUSED WITH STAR ANISE, ORANGE & PIMENTO WITH FREGOLA, ASPARAGUS & KALE RISOTTO	41
LEMON, CHILLI & OLIVE OIL POACHED SQUID WITH ROCKET LINGUINE PASTA, CORIANDER GREMOLATA & PECORINO CHEESE	39



on the side

GRILLED SOURDOUGH WITH BENDOOLEY ESTATE PISTACHIO DUKKAH*, LOCAL OLIVE OIL & BALSAMIC REDUCTION (GFO,V,VG,DF)	13
DUCK FAT ROASTED NEW POTATOES WITH BLACK GARLIC & ROSEMARY (GF,DF)	15
BABY CARROTS, BROCCOLINI, SUGAR SNAP PEAS WITH HERB & TRUFFLE VINAIGRETTE (GF,V,DF)	15
OAK LETTUCE, ROCKET, SPANISH ONION, PEAS, OVEN-ROASTED CHERRY TOMATOES, PUY LENTILS & BENDOOLEY ESTATE SAFFRON DRESSING* (GF,V,VG,DF)	15

sweet endings

TUNISIAN SAMOSAS WITH MANDARIN CARAMEL SAUCE & VANILLA ICE CREAM	18
COFFEE CRÉMEUX TART, CARAMELISED PUFFED RICE & LIQUORICE CREAM	19
BAY LEAF PARFAIT, BLACKBERRY COULIS, PERSIAN FIGS & PISTACHIO SOIL (GF)	19
BASQUE CHEESECAKE WITH WARM BELGIAN MILK CHOCOLATE GANACHE & CANDIED HIBISCUS FLOWER (GF)	20
VEGAN DESSERT AVAILABLE ON REQUEST	

CHEESE

ONE CHEESE 20 | TWO CHEESES 28 | THREE CHEESES 36

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, S.A)

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.