

# SIGNATURE LUNCH EXPERIENCE

*Bendooley*  
— Estate —

*Welcome to our new Cellar Door - a fascinating piece of architecture, as well as a stunning space to make your own!*

Arrive, sit back, relax and let our expert cellar door team and passionate chefs take your taste buds on a journey with our Signature Bendooley Lunch experience. Paired with a guided wine tasting, this is the perfect way to celebrate any occasion!

On arrival you will be invited to enjoy a private tasting of our cool climate wines, accompanied by charcuterie boards and a divine cheese selection. Choose your favourites to pair then settle in to your intimate private dining room with spectacular vineyard views.

What could make for a more perfect celebration than great company, fine wines and a feast of shared main courses and side dishes prepared by our chefs exclusively for you!

Following a sumptuous lunch, dessert platters will be served with coffee and a selection of organic teas.

To complete your day, you may like to meander through the vineyards or enjoy a digestif by the outdoor fire pit surrounded by our beautiful grounds, steeped in rich history.

Our Signature Bendooley Lunch experience is priced at \$150 per person. This includes the private wine tasting, the charcuterie & cheese board for your entrées, a selection of three main courses and three side dishes served as table-share platters and finally, dessert platters and coffee & tea.

Wine and other beverages are charged on consumption. This Signature Bendooley Lunch experience is for a minimum of 10 guests and a maximum of 12 guests.

All dietary requirements must be emailed through to [reservations@bendooleyestate.com.au](mailto:reservations@bendooleyestate.com.au) prior to the event.

## *Signature Lunch Experience*

\$150pp\* (max. 12 guests) | \*\$160 as of 1st Jan 2026





# SIGNATURE LUNCH EXPERIENCE

*Bendoolery*  
— Estate —

## MAINS Please choose 3 of the following items:

- Mushroom, pumpkin & broad bean risotto, Grana Padano & herb oil (gf,v,nf) (can be vg & df)
- Pumpkin and ricotta ravioli with burnt sage butter and walnut amaretti crumble
- Caramelised root vegetables & rosemary ravioli, sweet potato purée with roasted garlic oil & pangrittata (v,df)
- Snapper fillet, peperonata, wilted rocket, crispy leeks & capers (gf,df,nf)
- Atlantic salmon with parsnip purée, sumac roasted fennel & bois boudran sauce (gf) (can be df & nf)
- Sardinian fregula braised in tomato & fennel with chilli & fresh seafood (nf) (can be df)
- Free-range chicken breast with parmesan skordalia, braised zucchini, red onion, basil & crispy kale (gf,nf) (can be df)
- Duck breast with buttered soft polenta, Dutch carrots, sautéed silver beet & Pinot Noir Jus (gf,nf)
- Roast pork belly with braised purple cabbage & speck, pear & currant relish, juniper berry jus (gf,nf)
- Slow-roast whole lamb shoulder with red wine & rosemary jus (gf,df,nf)

## SIDES & SALADS Please choose 3 of the following items:

- Wood-roasted vegetables, rosemary & marjoram (gf,v,vg,df,nf)
- Oven roasted parsnips, carrots, peas & lemon thyme with Bendoolery Estate Saffron Dressing (gf,v,vg,df,nf)
- Roast chat potatoes with confit garlic, flat parsley & rosemary (gf,v,vg,df,nf)
- Israeli couscous salad, cherry tomatoes, beans, grilled capsicum & coriander (v,vg,df,nf)
- Mesclun leaf salad with semi-dry tomatoes, cucumber, red onion, herbs & lemon vinaigrette (gf,v,vg,df,nf)

## 5 DESSERTS – CHEF'S SELECTION

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