

PRIVATE DINNER EVENTS | BOOK BARN & THE STABLES



Bendoolery
— Estate —

Canapés

Please choose 5 of the following items:

FROM THE GARDEN

- Mushroom & sundried tomato crostini with roasted garlic aioli (v,vg,df,nf)
- Herb falafel with mint & cumin yoghurt (v) (can be vg)
- Vegetable rice paper rolls with chilli, ginger & soy dipping sauce (gf,v,vg,df,nf)
- Roasted capsicum, oven dried tomato, basil & olive bruschetta (v,vg,nf)
- Cream of cauliflower soup shot with chives (gf,v,nf)
- Carrot, haloumi & dill fritters with spiced capsicum purée (gf,v,nf)
- Roast pumpkin, leek & goat's cheese arancini with lemon myrtle mayonnaise (gf,v,nf)
- Forest mushroom, rocket & pine nut mini quiche (v)
- Eggplant kasundi & sheep's yoghurt tartlet (v)

FROM THE OCEAN

- Scallop & barramundi ceviche with preserved lemon & tobiko roe (gf,df,nf)
- Sydney rock oysters with assorted dressings:
Cucumber & dill mignonette, wakame & soy ginger sauce, sauce vierge (can be nf)
- Salmon & dill rilette on crouton with yuzu pearls (nf)
- Asian-inspired blue swimmer crab & snapper tartlet with Japanese mayo (df,nf)
- Furikake-crumbed prawn skewer with Zhoug sauce (nf)
- Octopus takoyaki fried dumpling with sesame & mirin sauce (df,nf)

FROM THE Paddock

- Chicken, tarragon & tomato finger sandwiches (df,nf)
- Tandoori chicken wonton tartlet with cucumber raita (nf)
- Harissa lamb sausage roll with Bendooley Estate Tomato & Mango Chutney
- Shredded duck confit & chive rilette on quinoa toast (gf,df,nf)
- Fried pork, shiitake & water chestnut dumpling with Nam Jihm sauce (df)
- Pork, almond & sage terrine with Bendooley Estate Onion Marmalade (df,nf)
- Rare roast beef, horseradish cream, potato bread crouton & truffle salt (gf,df,nf)
- Scotch fillet skewers with béarnaise sauce (gf,nf)
- Slow-braised lamb shoulder & fried enoki mini puff pies (nf)

All dietary requirements must be emailed through to reservations@bendooleyestate.com.au prior to the event.

\$165pp*

Minimum spend \$6000

incl. five canapés, three tableshare mains,
three tableshare sides, dessert bar
& 4hr beverage package

*\$175pp as of 1st Jan 2026



Tableshare Menu

Please choose any 3 mains from the following items:

FROM THE GARDEN

- Mushroom, pumpkin & broad bean risotto, Grana Padano & herb oil (gf,v,nf) (can be vg & df)
- Sesame roasted butternut pumpkin, eggplant, cabbage, peas & passata, crispy sweet potato (gf,v,df,nf)
- Braised puy lentils with wood-roasted vegetables, baby herbs, goat's curd, seeds & nuts (gf) (can be vg, df & nf)
- Pumpkin and ricotta ravioli with burnt sage butter & walnut amaretti crumble
- Caramelised root vegetables & rosemary ravioli, sweet potato purée with roasted garlic oil & pangrittata (v,df)

FROM THE OCEAN

- Snapper fillet, peperonata, wilted rocket, crispy leeks & capers (gf,df,nf)
- Barramundi fillet with quinoa, tomato & parsley salsa, romesco sauce & fried basil leaves (gf,df) (can be 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)

FROM THE Paddock

- 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)
- Black Angus beef fillet, roasted pumpkin purée, sautéed beans & forest mushroom fricassee (gf,nf) (can be df)*
- Lamb tagine, eggplant, carrot & cucumber raita (gf,nf) (can be df)
- Slow-roast whole lamb shoulder with red wine & rosemary jus (gf,df,nf)

SIDES Please choose 3

- Wood-roasted vegetables, rosemary & marjoram (gf,v,vg,df,nf)
- Oven roasted parsnips, carrots, peas & lemon thyme with Bendooley 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)

DESSERT BAR

- Almond sponge with raspberry bavarois (gf)
- Banoffee tart with chantilly cream
- Black Forest tart
- Black currant meringue tart
- Mocha brownies (gf,nf)
- Tiramisu (gfo,nf)
- Burnt honey pannacotta with blueberry compote (gf,nf)

* \$5pp surcharge applies to beef dishes.

(gf) gluten free (v) vegetarian (vg) vegan (df) dairy free (nf) nut free

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4hr Bendooley Beverage Package

SPARKLING WINE

- NV Bendooley Estate Cuvée, Berrima NSW

WHITE WINE (Please choose one)

- Bendooley Estate Riesling, Berrima NSW
- Bendooley Estate Pinot Gris, Berrima NSW
- Bendooley Estate Chardonnay, Berrima NSW
- Bendooley Estate Sauvignon Blanc, Berrima NSW

Bendooley Estate Rosé, Berrima NSW included in package

RED WINE (Please choose one)

- Bendooley Estate Tempranillo, Berrima NSW
- Bendooley Estate Sangiovese, Berrima NSW
- Bendooley Estate Shiraz, Berrima NSW
- Bendooley Estate Pinot Noir, Berrima NSW

BEER (Please choose one)

- Peroni Nastro Azzurro
- Furphy Refreshing Ale
- Great Northern Super Crisp
- James Squire 150 Lashes Pale Ale

James Boags Light also included in package.

SOFT DRINKS

A selection of soft drinks, juices, tea and coffee