

# LONG LUNCH MENU | VINE ROOM & BOOK BARN

*Bendooley*  
—Estate—

Our table-share menu is the perfect way to bring together family and friends to celebrate any occasion.

So many dishes to choose from, flavours to savour and food to share!

Delicious platters will be placed down the centre of the table, enabling guests to mingle and chat over food while enjoying spectacular views across the vineyard.

We offer an extensive wine and beer menu, and beverages are charged on consumption.

Both the Vine Room and The Book Barn are usually shared with other guests and are not entirely private rooms/sections of the restaurant.

*Please note, that on many weekends Bendooley Estate hosts weddings and therefore the Book Barn & Vine Room close anytime between 3.00pm and 4.00pm. This allows ample time for your celebrations to come to a close and we do appreciate your cooperation. Luncheons may start from 11.30am on Saturday and Sunday.*

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

## *Long Lunch Menu*

\$95pp\* (min. 10 guests) | \*\$100 as of 1st Jan 2026

## 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
- Snapper fillet, peperonata, wilted rocket, crispy leeks & capers (gf,df,nf)
- Free-range chicken breast with parmesan skordalia, braised zucchini, red onion, basil & crispy kale (gf,nf) (can be df)
- 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 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)

## DESSERTS - CHEF'S CHOICE OF 5 DESSERTS

