

*Bendooley*  
— Estate —



**“Books are like comfort food without the calories”**

- Elizabeth Berg

## Bendooley Estate Light Dinner Selection

<b>Bendooley grazing board</b> with cured meats, house-made dip, pickled vegetables, Bendooley Estate Bacon Jam*, marinated olives, fruits & toasted Turkish bread ( <i>gfo</i> ) (extra bread \$3)	43
<b>Bendooley vegetarian grazing board</b> with pickled & raw vegetables, house-made dip Persian feta, marinated olives, grilled vegetables, condiments & toasted Turkish bread ( <i>gfo, v</i> ) (extra bread \$3)	38
<b>Cheese plates</b>	
One cheese 22   Two cheese 30   Three cheese 38	
<b>Maffra red wax aged cheddar</b> - semi firm, cow's milk ( <i>Gippsland, VIC</i> )	
<b>Binnorie brie cheese</b> - creamy, full flavoured cow's milk ( <i>Lovedale, NSW</i> )	
<b>Mossvale blue cheese</b> - semi firm, mid-strength cow's milk ( <i>Gippsland, VIC</i> )	
Cheese plates are served with quince paste, truffle honey, lavosh crackers & parmesan biscuits	
<b>Soft herb salad</b> , oven-dried tomatoes, cucumber, Spanish onion & Bendooley Estate Saffron Dressing* ( <i>gf, v, vg, df</i> )	18
<b>Beetroot</b> , artichoke, rocket, frisée, marinated feta, toasted sunflower seeds with Bendooley Estate Lime & Sumac Dressing* ( <i>gf, v</i> )	18
<b>Roasted chat potato salad</b> , confit garlic, baby spinach, aioli, crispy bacon & shaved grana padano ( <i>gf</i> )	19
<b>Char-grilled corn ribs</b> , pico de gallo, pickled coleslaw, Aleppo chilli & lime dressing ( <i>gf, v, df</i> )	26
<b>Beetroot &amp; Pernod cured ocean trout</b> , horseradish crème fraîche, shaved fennel, orange segments, caperberries, pink peppercorn, honey & shallot dressing ( <i>gf</i> )	29
<b>Rosewater pavlova</b> , burnt honey cream, apricot fluid gel & honeycomb ( <i>gf, nf</i> )	21
<b>Sour cherry</b> & dark chocolate mille-feuille with hazelnut rocher	21

(gf) Gluten friendly (gfo) Gluten friendly option (v) Vegetarian (vg) Vegan (df) Dairy free (nf) Nut free

Gluten friendly or gluten-friendly option: ingredients used in dishes marked gf are gluten free, dishes marked gfo have the option to be made 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.

\* Bendooley Estate products are available to purchase from the Estate Cellar Door or the Bendooley Estate Larder in Bowral.

If you would like to order from our light dinner menu, please email the order to [accommodation@bendooleyestate.com.au](mailto:accommodation@bendooleyestate.com.au) or call the restaurant on **4868 8788**. Orders must be in prior to 3:00 pm on the day and meals are delivered to your cottage before 5:30pm.

Please note a 15% surcharge applies on public holidays.