

Salads & Starters

Heirloom tomatoes with labna , smoked olives & herbs (gf, v)	18
Cured kingfish with grapes , smoked eel, fennel cream & shiso (gf)	21
Stracciatella with pickled nectarines , pistachios, basil & jamón (gf)	18
Citrus cured salmon with tahini yoghurt , walnuts, chilli & herb salsa (gf)	21
Summer vegetables and herbs , with honey and walnut vinaigrette & goat's milk bubbles (gf, v)	18
Bendooley deli board with terrine , cured meats, pickles, bacon jam, crispy chicken skins, olives & toasted Turkish bread (df) (extra bread \$2)	32

Pizza

Margherita , heirloom cherry tomatoes, fresh basil, buffalo mozzarella, extra virgin olive oil (v)	26
Blue Cheese , apples, grapes, local honey, ground pine nuts and wild rocket (v)	26
Za'atar , tomatoes, fetta & mint (v)	26
Sopressa , white anchovies, olives, rocket & Aleppo chilli	26
Smoked leg ham , mushrooms & sage	26

From The Grill

The Bendooley ground beef burger with zucchini pickle, smoked bacon, tomato relish, cos lettuce, tasty cheese, aioli and fat chips	26
Chermoula braised lamb shoulder with cauliflower 'rice' pilaf, almonds & honey (gf)	36
Char-grilled spatchcock with chimichurri, corn purée & roasted corn salsa (gf, df)	36
250g Black Angus eye fillet with roasted onion purée, sarladaise potatoes, salsa verde, truss tomatoes and eschalot jus (gf, df)	45

(gf) Gluten friendly (v) Vegetarian (vg) Vegan (df) Dairy free

Some dishes can be amended to suit dietary requirements. Please let your waiter know if you have a food allergy.

Gluten friendly: ingredients used in dishes marked gluten friendly are 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.

Please note a 15% surcharge applies on public holidays.

Garden, Paddock, Ocean

Linguine with picked blue swimmer crab , chilli, garlic, lemon and gremolata	29
Spaghettini with asparagus , peas, marjoram & lemon (v)	26
Wood roasted cauliflower with mixed grains , pomegranate, coconut yogurt & fried shallots (vg)	26
Buckwheat polenta , roasted vegetables, crispy kale & hazelnut dukkah (gf, v)	26
Fish of the day - please ask about today's offerings from the fish market	

On The Side

Wood-fired flat bread with rosemary salt and parsley (v)	12
Soft herb salad with saffron vinaigrette (gf, df, v)	12
Snake beans with peach, balsamic & toasted almonds (gf, vg)	14
Rice salad with mango, toasted coconut, lots of herbs & crispy onions (gf, vg)	14
Shoestring fries with rosemary and smoked paprika salt (v)	10

Desserts

Tunisian citrus samosas with orange caramel and vanilla ice cream (v)	14
Caramelised dark chocolate ganache with cherries, Chantilly & crumble (gf)	14
Rice pudding with plums, cinnamon crumble and vanilla (gf)	14
Raspberries with lemon and mint granita & enriched cream (gf)	14
Lemon meringue & white chocolate (gf)	14
Bendooley Botrytis by the glass	10

Cheese

One cheese 15 | Two cheeses 20 | Three cheeses 25

Cheese plates served with wafers and house made semolina crackers

Maffra cloth aged cheddar with quince paste

Mossvale blue fig compote (VIC)

Gippsland brie with apple and pear