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## ENTRÉES

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Cured kingfish, avocado, nashi & wasabi (gf, df) **19**

Stracciatella, heirloom carrots, pistachio dukkah, carrot & cumin juice (gf, v) **18**

King brown mushrooms, parsnip cream, hazelnut picada & roasted garlic (gf, v) **18**

Salmon pastrami, tahini yoghurt, herb chilli & walnut salsa (gf) **19**

Bendooley deli board with terrine, cured meats, pickles, bacon jam, crispy chicken skins, olives & toasted Turkish bread (df) **36**  
(extra bread **2**)

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## PIZZA

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Margherita, heirloom cherry tomatoes, fresh basil, buffalo mozzarella, extra virgin olive oil (v) **26**

Blue cheese, apples, grapes, local honey, ground pine nuts & wild rocket (v) **26**

Pulled lamb shoulder, za'atar, garlic yoghurt & mint **26**

Roasted pumpkin, onions, black garlic & hazelnut gremolata, harissa aioli (v) **26**

Sujuk, za'atar, tomatoes & feta **26**

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## GRILL

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The Bendooley ground beef burger with zucchini pickle, smoked bacon, tomato relish, cos lettuce, tasty cheese, aioli & fat chips **26**

Confit duck, braised white beans, smoked bacon, cos & port jus (gf) **34**

250g Black Angus eye fillet with parsnip purée, sarladaise potato, salsa verde, roasted tomatoes & eschalot jus (gf) **48**

Lamb schnitzel, garlic yoghurt, pickled red cabbage & herbs **32**

**GARDEN, PADDOCK AND OCEAN, SIDES, DESSERTS AND CHEESES** - OVER THE PAGE →

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## GARDEN, PADDOCK, OCEAN

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Linguine with picked blue swimmer crab, chilli, garlic, lemon & gremolata **29**

Wild boar ragu, rigatoni & Grana Padano **29**

Roasted barramundi, red wine risotto, sausage & peas (gf) **36**

Roasted baby sweet potato, coconut yogurt, Persian grains & coriander (v, vg, df) **26**

Roasted butternut pumpkin & saffron soup with pistachio & herb salsa & crusty bread (gf) **16**

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## SIDES

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Wood-fired flat bread with rosemary salt & parsley (v) **12**

Iceberg salad, ranch dressing, smoked bacon & chives (gf, v) **12**

Soft herb garden salad with saffron vinaigrette (gf, v, df) **12**

Potato & turnip mash, wilted greens, roasted onions & feta (gf,v) **12**

Shoestring fries with rosemary & smoked paprika salt (v) **10**

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## DESSERTS

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Tunisian citrus samosas with orange caramel & vanilla ice cream **15**

Milk chocolate mousse, orange & hazelnut semifreddo, pralines & caramel (gf) **15**

Rice pudding, slow roasted quince, spiced crumble **15**

Whipped brie, poached pears, vanilla & toast (gf) **15**

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## CHEESE

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One cheese **16** | Two cheeses **22** | Three cheeses **30**

*Cheese plates served with wafers & house made semolina crackers*

Maffra cloth aged cheddar with quince paste

Mossvale blue with fig compote

Gippsland brie with apple & pear