

Bendooley

— Estate —

Three Courses **\$80** / Two Courses **\$65**

Entrées

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

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

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

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

Butternut pumpkin & saffron soup with pistachio & herb salsa (gf)

Roasted beetroot tartare, pistachios & horseradish (gf, v)

Mains

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

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

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

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

Roasted baby sweet potato, coconut yoghurt, Persian grains & coriander (v, vg, df)

Pumpkin ravioli, burnt butter, sage, walnuts & amaretti (v)

Spicy pumpkin, lentils, English spinach, lime pickle & yoghurt

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



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Sides

Shoestring fries with rosemary & smoked paprika salt (v) **8**

Soft herb salad with saffron vinaigrette (gf, v, df) **10**

Potato & turnip mash, wilted greens, roasted onions & feta (gf, v) **10**

Roasted broccoli, black barley, herbs & tahini dressing (v) **10**

Desserts

Tunisian citrus samosas with orange caramel & vanilla ice cream

Rice pudding, slow roasted quince, spiced crumble

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

Spiced date pudding, salted caramel & vanilla ice cream

Comté, fig puree, pear & semolina crackers

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