
ENTRÉES

Salmon gravlax, cucumber juice, crème fraîche, lemon & caviar (gf) **19**

Peas, jamón, goat's curd & honeycomb (gf) **19**

Roasted beetroot tartar, pistachios, horseradish cream & fried red kale (gf, v) **18**

Charred asparagus, Comté custard, nuts & seeds, baby herbs (gf v) **18**

Spring vegetables, walnut & honey dressing, herbs and flowers (gf, v, df) **18**

Bendooley deli board with chicken liver pâté, cured meats, pickles, bacon jam, crispy chicken skins, olives & toasted Turkish bread **36**
(extra bread \$3)

PIZZA

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

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

Roasted eggplant, salami & ricotta **26**

Zucchini, 'Nduja, lemon & basil **26**

Za'atar, potatoes, asparagus & goat's cheese (v) **26**

FROM THE GRILL

Bendooley Chicken Burger with chimichurri, smoked bacon, Swiss cheese, rocket, balsamic onions, tomato, aioli & fat chips **26**

Slow braised lamb shoulder, roasted pumpkin, tamarind, yoghurt & chickpeas (gf) **36**

Confit chicken, braised freekeh with peas, pearl onions & preserved lemon cream **32**

250g Black Angus eye fillet with roasted onion purée, sarladaise potatoes, salsa verde, truss tomatoes & eschalot jus (gf, df) **48**

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

GARDEN, Paddock, OCEAN

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

Roasted salmon, turmeric & coconut curry, snake beans & fragrant rice (gf, df) **36**

Spring pea risotto with mascarpone, lemon & herbs (v) **26**

Orecchiette, roasted tomatoes, broccolini, anchovies, chilli & pangrattato **26**

Spiced roasted butternut pumpkin, lentils, spinach, tomatoes & coconut yoghurt (gf, v, vg, df) **28**

ON THE SIDES

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

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

Black barley, roasted broccoli, tahini yoghurt, onions & spiced cashews (v) **13**

Chilled green beans, pomegranate molasses, orange, za'atar and almonds **13**

Shoestring fries with rosemary & smoked paprika salt (v) **10**
(aioli \$2)

DESSERTS

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

Caramelised chocolate ganache, mascarpone, coffee & chocolate crumble (gf) **15**

Rhubarb, white chocolate, meringue & sumac (gf) **15**

Watermelon, strawberries & pomegranate, raspberry sorbet, kataifi & ginger syrup **15**

Rose, saffron & pistachio parfait, pashmak & wafers **15**

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 with fig compote

Gippsland brie with apple and pear

ENTRÉES, PIZZA AND GRILL - SEE OVER THE PAGE →