

Bendooley

— Estate —

Group Menu

\$75.00 per person

Mains

Please choose three of the following items:

- Braised puy lentils with wood-roasted vegetables, baby herbs, goat's curd, seeds and nuts
 - Asparagus and leek risotto, grana Padano and herb oil
- Pumpkin and ricotta tortellini with burnt sage butter and walnut amaretti crumble
 - Hirimasa kingfish, white bean puree, smoked eel, grapes and chives
- Atlantic salmon with tahini yoghurt and herb, walnut and chilli salsa
- Barramundi fillet with carrot and ginger puree, red quinoa, barberry, pistachio and coriander
- Free-range chicken breast with onion soubise, mixed legumes and sourdough crumble
- Black angus beef fillet, sautéed kale, crispy onions and pink peppercorn jus
 - Slow-roast whole lamb shoulder with red wine and rosemary jus
- Roast pork belly with apple and vanilla bean, celery cress and thyme jus

Sides & Salads

Rustic sourdough and cultured butter

Please choose three of the following items:

- Roast chat potatoes with confit garlic, flat parsley and rosemary
 - Peas, beans and asparagus salad with feta, mint and sumac
- Crispy pumpkin salad, red quinoa, slow roasted tomato and coriander
- Toasted freekah, shredded beetroot, hazelnut, preserved lemon Bendooley flowers
 - Soft herb salad with saffron vinaigrette

Desserts Platter

- Chocolate ganache tartlet
- Lemon meringue tartlet
- Assorted freshly baked macarons
- Prune and Armagnac custard tart
- Vanilla bean panna cotta, spiced blueberries and pistachios