
ENTRÉES

Cured kingfish, scallop ceviche, coconut, avocado, chilli & lime (gf, df) **21**

Heirloom tomatoes, pickled watermelon, stracciatella, pistachio dukkha & basil (gf, v) **19**

Beetroot cured salmon, fennel, capers, kipflers & salmon roe (gf, df) **21**

Summer vegetables & fruit, walnut & honey dressing, herbs, & flowers (gf, v, df) **19**

Chilled pea soup, pressed ox tongue, macadamias, smoked olives & crème fraîche (gf) **21**

Bendooley deli board with chicken liver pâté, cured meats, pickles, bacon jam, crispy chicken skins,
olives & toasted Turkish bread **38**

(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**

Spiced lamb, onions, mint & garlic yoghurt **26**

Moroccan style pork belly, BBQ sauce, Spanish onion & chilli **26**

Za'atar, heirloom tomatoes, feta & mint (v) **26**

FROM THE GRILL

Bendooley Chicken Burger with coleslaw, green tomato chutney, chipotle, Swiss cheese,
mayonnaise & fat chips **26**

Char-grilled sirloin, spiced butter, broccolini, radishes & hazelnuts (gf) **42**

Confit chicken, braised white beans, smoked bacon, boudin blanc, tomatoes & brioche crumble **38**

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, peas, beans & asparagus salad, tahini yogurt & pomme frites (gf) 38

Rigatoni with 'Nduja, tomatoes, prawns, basil & parmesan 33

Baked baby sweet potatoes, black bean & corn salsa, coconut and coriander (gf, v, vg, df) 28

Eggplant, spiced tomatoes, mixed grains, labneh & herbs (v) 28

ON THE SIDES

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

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

Snake beans, peaches, almonds & herbs (gf, v, vg, df) 13

Rockmelon, tomatoes, cucumbers, mint & goat's cheese (gf, v) 13

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

DESSERTS

Tunisian citrus samosas with orange caramel & vanilla ice cream 15

Watermelon granita, pistachio cream, soft meringue & rose (gf) 15

Vanilla bean cheesecake, cherries, mascarpone & crumble 15

Goat's cheese parfait, blueberries, vanilla & basil (gf) 15

Baked meringue, caramelised peaches, lemon cream & raspberries (gf) 15

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 →