
ENTRÉES

Cured kingfish, scallop ceviche, coconut, avocado, chilli & lime (gf, df) **22**

Za'atar roasted cauliflower, almonds, pickled grapes & capers (gf, v) **18**

Smoked eggplant, cracked wheat, parsley, lemon & tahini (v, df) **18**

Lots of mushrooms, fresh ricotta, hazelnuts & radicchio (gf, v) **18**

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

Bendooley deli board with chicken liver pate, cured meats, pickles, bacon jam, crispy chicken skins, olive & 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 & wild rocket (v) **26**

Capocollo, pickled Spanish onion, radicchio & Grana Padano **26**

Roasted pumpkin, caramelised onion, goat's cheese & sage (v) **26**

Za'atar, smoked chicken, lemon, parsley & zhoug **26**

FROM THE GRILL

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

Chargrilled sirloin, spiced butter, broccolini, radishes & hazelnuts (gf) **42**

Coq au vin, potato purée, smoked bacon & mushrooms (gf) **38**

250g Black Angus eye fillet with roasted onion purée, sarladaise potatoes, salsa verde, truss tomatoes & eschalot jus (gf, df) **49**

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

GARDEN, Paddock, OCEAN

Linguine with picked blue swimmer crab, chilli, garlic, lemon & gremolata **30**

Roasted salmon, peas, beans & asparagus salad, tahini yoghurt & pomme frites (gf) **38**

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

Baked baby sweet potatoes, black bean & corn salsa, coconut & 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**

Baby gem lettuce, smoked eggplant, yoghurt, black sesame & pomegranate (gf, v) **14**

Wood roasted pumpkin, manchego, honey, sweet paprika, walnuts & herbs (gf, v) **14**

Shoestring fries with rosemary & smoked paprika salt (v) **10**
(aioli \$3)

DESSERTS

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

Paris-Brest, coffee & hazelnut cream **15**

Mandarin granita, milk chocolate mousse, whipped meringue (gf) **15**

Goat's cheese parfait, blueberries, vanilla & basil (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 & pear

ENTRÉES, PIZZA AND GRILL - SEE OVER THE PAGE →

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

