

## Salads & Starters

<b>Cured kingfish</b> & scallop ceviche, coconut, avocado, chilli & lime (gf, df)	22
<b>Za'atar roasted cauliflower</b> , almonds, pickled grapes & capers (gf, v)	18
<b>Smoked eggplant</b> , cracked wheat, parsley, lemon & tahini (df, v)	18
<b>Lots of mushrooms</b> , fresh ricotta, hazelnuts & radicchio (gf, v)	18
<b>Beetroot cured salmon</b> , fennel, capers, kipflers & salmon roe (gf, df)	22
<b>Bendooley deli board</b> with chicken liver pâté, cured meats, pickles, bacon jam, crispy chicken skins, olives & toasted Turkish bread (extra bread \$3)	38

## Pizza

<b>Margherita</b> , heirloom cherry tomatoes, fresh basil, buffalo mozzarella, extra virgin olive oil (v)	27
<b>Blue cheese</b> , apple, grapes, local honey, ground pine nuts & wild rocket (v)	27
<b>Prosciutto</b> , mozzarella, burrata & rocket	27
<b>Roasted pumpkin</b> , caramelised onions, goat's cheese & sage (v)	27
<b>Smoked chicken</b> , fresh pesto, ricotta, roasted cherry tomatoes	27

## From The Grill

<b>Bendooley wagyu beef burger</b> with iceberg lettuce, cheddar cheese, zucchini pickles, truffle aioli & fat chips	28
<b>Slow braised lamb shoulder</b> with mint chimichurri, wood roasted pepperonata, green olives & brioche crumbs (gf)	38
<b>Confit chicken</b> , winter mushrooms, white beans, smoked bacon & Madeira jus (gf)	38
<b>250g Black Angus eye fillet</b> with roasted onion purée, sarladaise potatoes, salsa verde, truss tomatoes & eschalot jus (gf, df)	49

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

Some dishes can be amended to suit dietary requirements. Please let your waiter know if you have a food allergy.

Gluten friendly: ingredients used in dishes marked gluten friendly are gluten free. However, we are a flour rich environment and although we have taken every precaution in our execution of this menu, it is possible that some cross contamination may occur.

**Please note a 15% surcharge applies on public holidays.**

## Garden, Paddock, Ocean

<b>Linguine with prawns</b> , chilli, garlic, lemon & gremolata	37
<b>Pan roasted kingfish</b> with lightly spiced lentils & butternut pumpkin chips (gf)	39
<b>Orecchiette</b> with 'nduja, tomato, burrata & black garlic vinaigrette	34
<b>Baked baby sweet potatoes</b> , black bean & corn salsa, coconut & coriander (gf, v, vg, df)	29
<b>Buckwheat polenta</b> , tunnel mushrooms, baby spinach, Spanish onions, pine nuts & tomato sugo	29

## On The Sides

<b>Wood-fired flat bread</b> with rosemary salt & parsley (v)	12
<b>Soft herb salad</b> with saffron vinaigrette (gf, v, df)	13
<b>Baby gem lettuce</b> , smoked eggplant, yoghurt, black sesame & pomegranate (gf, v)	14
<b>Wood roasted pumpkin</b> , manchego, honey, sweet paprika, walnuts & herbs (gf, v)	15
<b>Shoestring fries</b> with rosemary & smoked paprika salt (v) (aioli \$3)	11

## Desserts

<b>Tunisian citrus samosas</b> with orange caramel & vanilla ice cream	16
<b>Pumpkin pie</b> with maple cream & pecan praline	16
<b>Vanilla &amp; thyme rice pudding</b> with poached rhubarb & ginger crumble (gf)	16
<b>Dark chocolate mousse</b> with cocoa nib granita, mandarin & olive oil sponge (gf)	16

## Cheese

One cheese 16 | Two cheeses 21 | Three cheeses 26

Cheese plates served with wafers & house-made semolina crackers

**Maffra cloth aged cheddar** with quince paste

**Mossvale blue** with fig compote

**Gippsland brie** with apple & pear