

## Salads and Starters

<b>Wood-fired flat bread</b> with olive tapenade & Bendooley Estate Red Pepper Relish* (v)	14
<b>Wood roasted Autumn vegetables</b> , petite herbs, edible flowers, sheep labneh & Bendooley Estate Honey & Walnut Vinaigrette* (gf, v)	18
<b>Pernod &amp; dill gravlax</b> , shaved fennel, rocket & radicchio, lemon myrtle mayo, tobiko roe (gf, df)	23
<b>Serrano jamón crostini</b> with Ortiz anchovy, marinated feta, pickled beetroot (gfo)	23
<b>Panko crumbed brie</b> , apple, mint & pomegranate salad, sourdough crisps & truffle honey(v)	23
<b>Green bean, asparagus &amp; quinoa salad</b> with soy pickled shitake, watermelon radish & toasted sunflower seeds (gf, df, v, vg)	22
<b>Bendooley charcuterie board</b> with terrine, chicken parfait, cured meats, pickled vegetables, Bendooley Estate Bacon Jam*, marinated olives, toasted Turkish bread (gfo) (extra bread \$3)	38
<b>Bendooley vegetarian deli board</b> with pickled & raw vegetables, baba ghanoush, whipped goats cheese & honey, marinated olives, toasted Turkish bread & condiments (v, gfo) (extra bread \$3)	33

## Pizza

<b>Prosciutto</b> , fig, fior de latte, petite herbs & balsamic glaze	28
<b>Za'atar roasted pumpkin</b> , cavolo nero, basil leaves & goats cheese (v)	28
<b>Mushroom</b> , heirloom tomato & pancetta with pesto & shaved pecorino	28
<b>Slow braised lamb shoulder</b> , Bendooley Estate Onion Marmalade*, baby spinach, pistachio dukkah	28
<b>Blue cheese</b> , apple, grapes, local truffle honey, ground pine nuts & wild rocket (v)	28

## From the Grill

<b>Buttermilk southern fried chicken burger</b> , Bendooley Estate Tomato & Mango chutney*, wombok coleslaw, thick cut chips & smoked paprika aioli	29
<b>250g Aged Black Angus eye fillet</b> with dauphinoise potato, wood roasted field mushroom, Spanish onion, rosemary & red currant reduction (gf)	49
<b>Orange &amp; clove spiced duck confit</b> with slow braised puy lentils, Bendooley Estate Beetroot & Mustard Seed Relish* (gf,df)	32
<b>Parmesan &amp; sage crumbed pork cutlet</b> with celeriac remoulade, char grilled asparagus & chermoula	34

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

\*Bendooley Estate products are available to purchase from the Estate Cellar Door or the Bendooley Estate Larder in Bowral.

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

Gluten friendly or gluten-friendly option: ingredients used in dishes marked gf are gluten-free, dishes marked gfo have the option to be served 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>Pappardelle pasta</b> with slow braised lamb & Napolitana sauce, basil leaves & grana padano (dfo)	32
<b>Linguine with picked blue swimmer crab</b> , chilli, garlic, lemon & gremolata (gfo)	36
<b>Crusted barramundi fillet</b> with Bendooley Estate Pistachio Dukkah*, braised fennel, olive & heirloom tomato (gf, df)	38
<b>Lemon &amp; herb crispy polenta</b> with tomato sugo, forest mushrooms, baby spinach (gf, df, v)	29
<b>Braised puy lentils</b> with baked squash, king brown mushroom, zucchini, edamame, semi-dried tomato pesto (gf, df, v, vg)	28

## On the Side

<b>Soft herb &amp; mixed leaf salad</b> with oven dried tomato, red onion, Bendooley Estate Pomegranate Dressing* (gf, df, v, vg)	13
<b>Autumn sprouts, carrots &amp; peas salad</b> with Bendooley Estate Saffron Dressing* & roasted cashew crumb (gf, df, v, vg)	13
<b>Quinoa, chickpea, tomato, radicchio salad</b> with gorgonzola & aged balsamic reduction (gf, v)	13
<b>Shoestring fries</b> with Bendooley Estate Rosemary & Smoked Paprika salt* (df, v)	13

## Dessert

<b>Zephyr panna cotta</b> , burnt honey cremeux, earl grey tea gel, cocoa nib granola (gf)	16
<b>Sticky toffee date pudding</b> , liquorice, vanilla ice cream & whiskey caramel sauce	16
<b>Lime curd</b> , lemon crisp meringue, mandarin gel, finger lime & raspberry (gf)	16
<b>Frangelico Semifreddo</b> , dark chocolate, sable Breton, granny smith apple	16

## Cheese

One cheese 15 | Two cheeses 20 | Three cheeses 25

Served with quince paste, truffle honey, lavosh crackers & house made oat biscuits

**Surprise Bay cheddar**, firm, sharp strength cow's milk (King Island, TAS)

**Milawa Blue**, semi firm, mid strength cow's milk (Milawa, VIC)

**Binnorie triple cream brie**, creamy & nutty cow's milk (Hunter Valley, NSW)