

Salads & Starters

Wood-fired flat bread with olive tapenade & Bendooley Estate Tomato & Mango Chutney* (<i>v</i>)	14
Wood-roasted heirloom carrots , with roasted parsnips, avocado, yuzu sesame seeds, cavolo nero & Bendooley Estate Mint Dressing* (<i>gf, v, vg, df</i>)	22
Smashed peas & broad beans bruschetta with marinated feta, soft poached egg & Bendooley Estate Pistachio Dukkah* (<i>v</i>)	24
Warm Asian inspired duck salad with roasted butternut squash, pepitas, almonds, coriander with Bendooley Estate Lime & Sumac dressing (<i>gf, df</i>)	24
Beef bresaola with shaved fennel, egg ribbons, tatsoi, tomato bombs, radicchio & truffle oil (<i>gf, df</i>)	24
Beetroot & rhubarb salad with gorgonzola, candied walnut, rocket & aged balsamic dressing (<i>gf, v, df</i>)	22
Bendooley charcuterie board with terrine, chicken parfait, cured meats, pickled vegetables, Bendooley Estate Bacon Jam*, marinated olives, toasted Turkish bread (<i>gfo, v</i>) (extra bread \$3)	38
Bendooley vegetarian deli board with pickled & raw vegetables, baba ghanoush, whipped goat's cheese & honey, marinated olives, toasted Turkish bread & condiments (<i>gfo, v</i>) (extra bread \$3)	33

From the Grill

Slow cooked pulled pork burger with rocket leaves, grilled zucchini, Bendooley Estate Red Pepper Relish*, thick cut chips & smoked paprika aioli	32
▪ Bendooley Wine Match: Bendooley Estate Shiraz 2019	
250g Aged Black Angus eye fillet with braised eggplant, potatoes & tomatoes, chilli peas, crispy onions, thyme & red wine reduction (<i>gf, df</i>)	52
▪ Bendooley Wine Match: Bendooley Estate Cabernet Sauvignon 2016	
Classic Murgh Makhani butter chicken with aromatic basmati rice, crispy papadam, coriander & angel hair chilli	34
▪ Bendooley Wine Match: Bendooley Estate Riesling 2020/2021 or Bendooley Estate Rose 2021	
Veal osso buco with roasted garlic & chive kipfler potatoes, gremolata & charred broccolini (<i>gf, df</i>)	35
▪ Bendooley Wine Match: Bendooley Estate Tempranillo 2019	

Garden, Paddock, Ocean

Potato gnocchi with roasted pumpkin, sage beurre noisette, herb pangrattato & shaved Grana Padano (<i>v</i>)	34
▪ Bendooley Wine Match: Bendooley Estate Pinot Gris 2019 or Bendooley Estate Pinot Noir 2021	
Linguine with picked blue swimmer crab with chilli, garlic, lemon & gremolata (<i>gfo</i>)	36
▪ Bendooley Wine Match: Bendooley Estate Riesling 2021	
Crispy skinned Atlantic salmon with braised potatoes & leek, asparagus & Bois Boudran sauce (<i>gf, df</i>)	38
▪ Bendooley Wine Match: Bendooley Estate Chardonnay 2019	
Three mushroom risotto with eschalots & slow cooked silverbeet, shaved Pecorino & truffle oil (<i>gf, v</i>)	34
▪ Bendooley Wine Match: Bendooley Estate Chardonnay 2019 or Bendooley Estate Tempranillo 2019	
Fried tofu with green beans, capsicum, mixed legumes on herbed moghrabieh & chraimeh sauce (<i>gf, v, vg, df</i>)	28
▪ Bendooley Wine Match: Bendooley Estate Sangiovese 2019	

Pizza

Margherita with fresh mozzarella & basil leaves (v)	29
Roast potato , rosemary, goat's cheese & Bendooley Estate Onion Marmalade* (v)	29
Italian sausage , spicy chorizo sausage, capsicum, kalamata olives, fried sage, fior di latte	30
Slow braised beef cheek , speck, Spanish onion, chipotle mayo, thyme & baby spinach	30
Blue cheese , apple, grapes, local truffle honey, ground pine nuts & wild rocket (v)	30

On the Side

Soft herb & mixed leaf salad with oven dried tomato, red onion, Bendooley Estate Pomegranate Dressing* (gf, v, vg, df)	13
Za'atar roasted cauliflower salad with hazelnut, pomegranate, celery & Bendooley Estate Saffron Dressing* (gf, v, vg, df)	13
Rocket salad with Granny Smith apple, cos, cucumber, sesame & yellow curry vinaigrette (gf, v, vg, df)	13
Shoestring fries with Bendooley Estate Rosemary & Smoked Paprika salt* (v, df) Aioli \$2 extra	13

Dessert

Caramel apples with Madeleine, apple parfait, sweet apple chips, soft apple glass, chai tuile shards (gf)	16
Belgian chocolate crèmeux with beurre noisette hazelnut tender biscuit, liquid hazelnut toffee, crispy chocolate hazelnut rocher	16
Warm bread & butter pudding with butterscotch glaze, caramelised banana & vanilla ice cream	16
Maple pumpkin pie with maple Chantilly cream, toasted pepitas & candied pecans	16
▪ Bendooley Dessert Wine Match: Bendooley Estate Botrytis 2019	

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)

(gf) Gluten friendly (gfo) Gluten friendly option (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 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.

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