

TABLESHARE LUNCH | VINE ROOM & BOOK BARN

Bendooley
—Estate—

Our table-share menu is the perfect way to bring together family and friends to celebrate any occasion.

So many dishes to choose from, flavours to savour and food to share!

Delicious platters will be placed down the centre of the table, enabling guests to mingle and chat over food while enjoying spectacular views across the vineyard.

We offer an extensive wine and beer menu, and beverages are charged on consumption.

Both the Vine Room and The Book Barn are usually shared with other guests and are not entirely private rooms/sections of the restaurant.

Please note, that on many weekends Bendooley Estate hosts weddings and therefore the Book Barn & Vine Room close anytime between 3.00pm and 4.00pm. This allows ample time for your celebrations to come to a close and we do appreciate your cooperation. Luncheons may start from 11.30am on Saturday and Sunday.

Tableshare Lunch

\$85pp (minimum 10 people)

MAINS

Please choose three of the following items:

- Braised puy lentils with wood-roasted vegetables, baby herbs, goat's curd, seeds and nuts
- Asparagus and leek risotto, Grana Padano and herb oil
- Pumpkin and ricotta tortellini with burnt sage butter and walnut amaretti crumble
- Hiramasa kingfish, white bean purée, smoked eel, grapes and chives
- Atlantic salmon with tahini yoghurt and herb, walnut and chilli salsa
- Barramundi fillet with carrot and ginger purée, red quinoa, barberry, pistachio and coriander
- Free-range chicken breast with onion soubise, mixed legumes and sourdough crumble
- Black Angus beef fillet, sautéed kale, crispy onions and pink peppercorn jus
- Slow-roast whole lamb shoulder with red wine and rosemary jus
- Roast pork belly with apple and vanilla bean, celery cress and thyme jus

SIDES & SALADS

Please choose three of the following items:

- Roast chat potatoes with confit garlic, flat parsley and rosemary
- Peas, beans and asparagus salad with feta, mint and sumac
- Crispy pumpkin salad, red quinoa, slow roasted tomato and coriander
- Toasted freekeh, shredded beetroot, hazelnut, preserved lemon and Bendooley flowers
- Soft herb salad with saffron vinaigrette

DESSERT PLATTER

- Chocolate ganache tartlet
- Lemon meringue tartlet
- Assorted freshly baked macaroons
- Prune and Armagnac custard tart
- Vanilla bean panna cotta, spiced blueberries and pistachios

