

## Salads & Starters

<b>Wood-fired flat bread</b> with rosemary, garlic & tahini yoghurt sauce ( <i>v</i> )	15
<b>Szechuan-spiced squid</b> , wombok, daikon & coriander salad, lemon & basil-infused Japanese mayo ( <i>gf,df,A</i> )	25
<b>Burrata</b> , grilled nectarines, heirloom tomato, rocket, balsamic reduction & herb pangritata ( <i>gfo,v</i> )	26
<b>Kingfish ceviché</b> , pickled pearl onions, orange segments, Aleppo chilli, avocado, salmon pearls & citrus dressing ( <i>gf,df,A</i> )	27
<b>Wood-roasted mushrooms</b> , cherry tomatoes, roasted pumpkin, quinoa, Romesco sauce & macadamia crumb ( <i>gf,v,vgo,df</i> )	24
<b>Bendooley grazing board</b> with cured meats, house-made dips, pickled vegetables, Bendooley Estate Bacon Jam*, marinated olives, fruits & toasted Turkish bread ( <i>gfo</i> ) (extra bread \$3)	41
<b>Bendooley vegetarian grazing board</b> with pickled & raw vegetables, house-made dips, Persian fetta, marinated olives, grilled vegetables, condiments & toasted Turkish bread ( <i>gfo,v</i> ) (extra bread \$3)	36

## From the Grill

<b>250g aged beef fillet / 250g aged scotch fillet</b> , herb-roasted potatoes, char-grilled asparagus, roast onion soubise & red wine tarragon butter ( <i>gf,df</i> )	eye fillet 65 scotch fillet 60
▪ Bendooley Estate Wine Match: Bendooley Estate Cabernet Sauvignon 2021	
<b>Greek chicken gyros</b> with tzatziki, grilled pita bread, fetta, tomato, Spanish onion, cucumber & parsley salad	36
▪ Bendooley Estate Wine Match: Bendooley Estate Rosé 2023	
<b>Braised &amp; crumbed lamb shoulder</b> , honey glazed Dutch carrots, celeriac & dill salad, salsa verde ( <i>df</i> )	37
▪ Bendooley Estate Wine Match: Bendooley Estate Pinot Noir 2023	
<b>Cajun-spiced chicken burger</b> , milk bun, oak lettuce, ox heart tomato, avocado, American cheese, remoulade & thick-cut chips	35
▪ Bendooley Estate Wine Match: Bendooley Estate Sauvignon Blanc 2024	

## Garden, Paddock, Ocean

<b>Linguine with picked Australian blue swimmer crab</b> , chilli, garlic, lemon & gremolata ( <i>gfo,A</i> )	38
▪ Bendooley Estate Wine Match: Bendooley Estate Riesling 2024	
<b>Pan seared Atlantic salmon</b> , cauliflower velouté, potato & herb crush, scorched green beans, Bendooley Estate Tomato & Mango chutney* ( <i>gf,A</i> )	38
▪ Bendooley Estate Wine Match: Bendooley Estate Chardonnay 2025	
<b>Gigli pasta</b> , crispy pancetta, fried eggplant, peas, baby spinach, pesto, stracciatella ( <i>gfo,vo</i> )	35
▪ Bendooley Estate Wine Match: Bendooley Estate Nebbiolo 2022	
<b>Wood-roasted pumpkin</b> , quinoa, charred corn & black beans with lime coconut yoghurt ( <i>gf,v,vg,df</i> )	34
▪ Bendooley Estate Wine Match: Bendooley Estate Pinot Gris 2024	
<b>Charred fioretto</b> , cannellini bean purée, broad bean, preserved lemon & capsicum salsa, toasted spiced chickpeas & pomegranate molasses ( <i>gf,v,vg,df</i> )	35
▪ Bendooley Estate Wine Match: Bendooley Estate Sangiovese 2024	

## Pizza

<b>Margherita</b> , heirloom cherry tomatoes, basil leaves & fresh mozzarella (v)	29
<b>Blue cheese</b> , apples, grapes, local truffle honey, ground pine nuts & wild rocket (v)	33
<b>Jamón</b> , chorizo & mushroom, caramelised onion, sage & fior di latte	35
<b>Paneer tikka</b> , capsicum, crispy kale, chilli, olives, shallots & mint yoghurt (v)	33
<b>Slow cooked lamb</b> , baby spinach, sundried tomato, roasted cauliflower, chives & chipotle mayo	34

## On the side

<b>Watermelon salad</b> , apple, avocado, Spanish onion, mint, Persian fetta & lemon vinaigrette (gf,v,vg,df)	16
<b>Pear salad</b> with radicchio, rocket, goat's cheese, toasted almonds, fig glaze dressing (gf,v,vg,df)	17
<b>Soft herb salad</b> with oven-dried tomatoes, cucumber, Spanish onion & Bendooley Estate Saffron Dressing* (gf,v,vg,df)	16
<b>Shoestring fries</b> , Bendooley Estate Rosemary & Smoked Paprika Salt* (v,vg,df)	14

## Dessert

<b>Muscovado roasted peaches</b> , coconut sorbet & caramel macadamia (gf)	18
<b>Vanilla parfait</b> , milk génoise, strawberry confit & white chocolate namelaka (gf)	19
<b>Passionfruit tartlet</b> , chocolate crèmeux, yoghurt panna cotta & candied pistachio crumb	18
<b>Apple galette</b> , vanilla cream, apple jelly & burnt butter ice cream	19

## Cheese

One cheese 20 | Two cheese 28 | Three cheese 36

Cheese plates served with quince paste, truffle honey, lavosh crackers & parmesan biscuits.

**Maffra red wax aged cheddar** - semi-firm, cow's milk (Gippsland, VIC)

**Mossvale blue cheese** - semi-firm, mid-strength cow's milk (Gippsland, VIC)

**Binorrie brie cheese** - creamy full-flavoured cow's milk (Lovedale, NSW)

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

(A) Australian (I) International (M) Mixed

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. | 1.05% surcharge on all card transactions.

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