



# Bendooley —Estate—

**“Books are like comfort food without the calories”**

- Elizabeth Berg

## Bendooley Estate Light Dinner Selection

<b>Bendooley grazing board</b> with cured meats, house-made dip, pickled vegetables, Bendooley Estate Bacon Jam*, marinated olives, fruits & toasted Turkish bread (gfo) (extra bread \$3)	43
<b>Bendooley vegetarian grazing board</b> with pickled and raw vegetables, house-made dip, Persian fetta, marinated olives, grilled vegetables, condiments & toasted Turkish bread (gfo,v) (extra bread \$3)	38

### Cheese plates

One cheese 22 | Two cheese 30 | Three cheese 38

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

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

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

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

<b>Soft herb salad</b> with oven-dried tomatoes, cucumber, Spanish onion & Bendooley Estate Saffron Dressing* (gf,v,vg,df)	18
<b>Watermelon salad</b> with apple, avocado, Spanish onion, mint, Persian fetta & lemon vinaigrette (gf,v,vg,df)	18
<b>Pear salad</b> with radicchio, rocket, goat's cheese, toasted almonds, fig glaze dressing (gf,v,df)	19
<b>Burrata</b> , grilled nectarines, heirloom tomato, rocket, balsamic reduction & herb pangritata (gfo,v)	28
<b>Kingfish ceviché</b> , pickled pearl onions, orange segments, Aleppo chilli, avocado, salmon pearls & citrus dressing (gf,df,A)	29
<b>Passionfruit tartlet</b> , chocolate crèmeux, yoghurt panna cotta & candied pistachio crumb	20

(gf) Gluten friendly (gfo) Gluten friendly option (v) Vegetarian (vg) Vegan (df) Diary free (nf) Nut free

Gluten friendly or gluten-friendly option: ingredients used in dishes marked gf are gluten free, dishes marked gfo have the option to be made 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.

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

If you would like to order from our light dinner menu, please email the order to **accommodation@bendooleystate.com.au** or call the restaurant on **4868 8788**. Orders must be in prior to 3:00 pm on the day and meals are delivered to your cottage before 5:30pm.

Please note a 15% surcharge applies on public holidays.