

PRIVATE DINNER

LEO'S BY NIGHT



Bendooley
— Estate —

Private Dinner | Leo's By Night

CANAPÉS | PLEASE CHOOSE 5

- Mushroom & sundried tomato crostini with roasted garlic aioli (v,vg,df,nf)
- Herb falafel with mint & cumin yoghurt (v) (can be vg)
- Roast pumpkin, leek & goat's cheese arancini with lemon myrtle mayonnaise (gf,v,nf)
- Salmon & dill rilette on crouton with yuzu pearls (nf)
- Asian-inspired blue swimmer crab & snapper tartlet with Japanese mayo (df,nf)
- Furikake-crumbed prawn skewer with Zhoug sauce (nf)
- Fried pork, shiitake & water chestnut dumpling with Nam Jihm sauce (df)
- Harissa lamb sausage roll with Bendooley Estate Tomato & Mango Chutney
- Rare roast beef, horseradish cream, potato bread crouton & truffle salt (gf,df,nf)

TABLESHARE MAINS | PLEASE CHOOSE 3

- Mushroom, pumpkin & broad bean risotto, Grana Padano & herb oil (gf,v,nf) (can be vg & df)
- Pumpkin and ricotta ravioli with burnt sage butter & walnut amaretti crumble
- Caramelised root vegetables & rosemary ravioli, sweet potato purée with roasted garlic oil & pangrittata (v,df)
- Barramundi fillet with quinoa, tomato & parsley salsa, romesco sauce & fried basil leaves (gf,df) (can be nf)
- Atlantic salmon with parsnip purée, sumac roasted fennel & bois boudran sauce (gf) (can be df & nf)
- Sardinian fregula braised in tomato & fennel with chilli & fresh seafood (nf) (can be df)
- Free-range chicken breast with parmesan skordalia, braised zucchini, red onion, basil & crispy kale (gf,nf) (can be df)
- Duck breast with buttered soft polenta, Dutch carrots, sautéed silver beet & Pinot Noir Jus (gf,nf)
- Roast pork belly with braised purple cabbage & speck, pear & currant relish, juniper berry jus (gf,nf)
- Slow-roast whole lamb shoulder with red wine & rosemary jus (gf,df,nf)

SIDES & SALADS | PLEASE CHOOSE 3

- Wood-roasted vegetables, rosemary & marjoram (gf,v,vg,df,nf)
- Oven roasted purple sweet potato, carrots, peas & lemon thyme with Bendooley Estate Saffron Dressing (gf,v,vg,df,nf)
- Roast chat potatoes with confit garlic, flat parsley & rosemary (gf,v,vg,df,nf)
- Israeli couscous salad, cherry tomatoes, beans, grilled capsicum & coriander (v,vg,df,nf)
- Mesclun leaf salad with semi dry tomatoes, cucumber, red onion, herbs & lemon vinaigrette (gf,v,vg,df,nf)

DESSERT PLATTER

- Almond sponge with raspberry bavaois (gf)
- Banoffee tart with chantilly cream
- Black Forest tart
- Black currant meringue tart
- Mocha brownies (gf,nf)



Minimum spend on food & beverage

\$3500 (Sun - Thurs) | \$4500 (Fri) | \$5500 (Sat)
\$125pp (up to 70 people)

5 canapés on arrival
Tableshare Dinner including mains, sides & desserts

4hr Bendooley Beverage Package for \$50pp
or drinks on consumption

All dietary requirements must be emailed through to
reservations@bendooleyestate.com.au prior to the event.

Cocktail Dinner | Leo's By Night

CANAPÉS

- Mushroom & sundried tomato crostini with roasted garlic aioli (v,vg,df,nf)
- Herb falafel with mint & cumin yoghurt (v) (can be vg)
- Roast pumpkin, leek & goat's cheese arancini with lemon myrtle mayonnaise (gf,v,nf)
- Salmon & dill rilette on crouton with yuzu pearls (nf)
- Asian-inspired blue swimmer crab & snapper tartlet with Japanese mayo (df,nf)
- Furikake-crumbed prawn skewer with Zhoug sauce (nf)
- Fried pork, shiitake & water chestnut dumpling with Nam Jihm sauce (df)
- Harissa lamb sausage roll with Bendooley Estate Tomato & Mango Chutney
- Rare roast beef, horseradish cream, potato bread crouton & truffle salt (gf,df,nf)

GRAZING STATION

- Breads, cured meats, Australian cheeses, house-made chutney, olives, vegetarian tartlets & an assortment of dips with toasted Turkish bread.

DESSERT PLATTER

- Almond sponge with raspberry bavaois (gf)
- Banoffee tart with chantilly cream
- Black Forest tart
- Black currant meringue tart
- Mocha brownies (gf,nf)

Minimum spend on food & beverage

\$3500 (Sun - Thurs) | \$4500 (Fri) | \$5500 (Sat)

\$125pp (Up to 90 people)

4hr Bendooley Beverage Package for \$50pp or drinks on consumption.

All dietary requirements must be emailed through to reservations@bendooleyestate.com.au prior to the event.





Bendooley
—Estate—

3020 Old Hume Highway Berrima NSW 2577 | Ph (02) 4868 8788

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