

Signature Lunch Experience



Welcome to our new Cellar Door - a fascinating piece of architecture, as well as a stunning space to make your own!

Arrive, sit back, relax and let our expert cellar door team and passionate chefs take your taste buds on a journey with our Signature Bendooley Lunch experience. Paired with a guided wine tasting, this is the perfect way to celebrate any occasion!

On arrival you will be invited to enjoy a private tasting of our cool climate wines, accompanied by charcuterie boards and a divine cheese selection. Choose your favourites to pair then settle in to your intimate private dining room with spectacular vineyard views.

What could make for a more perfect

celebration than great company, fine wines and a feast of shared main courses and side dishes prepared by our chefs exclusively for you!

Following a sumptuous lunch, dessert platters will be served with coffee and a selection of organic teas.

To complete your day, you may like to meander through the vineyards or enjoy a digestif by the outdoor fire pit surrounded by our beautiful grounds, steeped in rich history.

Our Signature Bendooley Lunch experience is priced at \$160 per person. This includes the private wine tasting, the charcuterie & cheese board for your entrées, a selection of three main courses and three side dishes served as table-share platters and finally, dessert platters and coffee & tea.

Wine and other beverages are charged on consumption. This Signature Bendooley Lunch experience is for a minimum of 10 guests and a maximum of 12 guests.

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



Signature Lunch Experience | \$160pp (max. 12 guests)

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MAINS | PLEASE SELECT 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 SELECT 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-dried tomatoes, cucumber, red onion, herbs & lemon vinaigrette (gf,v,vg,df,nf)

5 DESSERTS | CHEF'S SELECTION

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