

# Group Set Menu | Vine Room & Book Barn

Our Executive Chef has selected his personal Tableshare favourites for you to come together with family and friends to celebrate any occasion.

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.*

All dietary requirements must be emailed through to [reservations@bendooleyestate.com.au](mailto:reservations@bendooleyestate.com.au) prior to the event.

Group Set Menu | \$90pp (min. 10 guests)

## MAINS

- Pumpkin & ricotta ravioli with burnt sage butter & walnut amaretti crumble
- Barramundi fillet with quinoa, tomato & parsley salsa, romesco sauce & fried basil leaves (gf,df) (can be nf)
- Slow-roast whole lamb shoulder with red wine & rosemary jus (gf,df,nf)

## SIDES & SALADS

- 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)

## DESSERTS | CHEF'S CHOICE OF 3 DESSERTS

