



beginnings

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| CHEF'S TASTING PLATTER OF DELIGHTFUL LOCAL PRODUCE - CHANGES DAILY | 23 |
| ROASTED ONION TART, BEETROOT PURÉE, PERSIAN FETTA, AVOCADO & BALSAMIC PEARLS (V) | 23 |
| KINGFISH CRUDO, PRESERVED LEMON, FRIED CAPERS, WASABI TOBIKO ROE, RUBY GRAPEFRUIT & SAFFRON EMULSION (GF,DF,A) | 26 |
| CHARGRILLED CROSTINI, SAUTÉED FOREST MUSHROOMS, STRACCIATELLA & SAUCE PISTOU (GFO,V,VGO,DFO) | 26 |
| DRUNKEN POACHED CHICKEN THIGH, SHAOXING, GINGER & CHILLI SAUCE, SHALLOT, DAIKON & SESAME SEED (DF) | 24 |

mains

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| 250G AGED BEEF FILLET/ 250G SCOTCH FILLET, ROASTED FENNEL & YAM PURÉE, WILTED BABY SPINACH, GRILLED ASPARAGUS & SHIRAZ REDUCTION (GF,DF) | BEEF FILLET 63 SCOTCH FILLET 58 |
| BUCATINI PASTA WITH GUANCIALE, OVEN-ROASTED CHERRY TOMATOES, PECORINO, LEMON & BASIL (GFO,DFO) | 37 |
| PAN-SEARED MARKET FISH OF THE DAY, CHORIZO, CHICKPEA & CARROT, CAULIFLOWER PURÉE & HERB OIL (GF,DF,A) | 41 |
| LEMON, THYME & GARLIC CHICKEN SUPREME, BRAISED TARRAGON TOMATOES, CHARRED BROCCOLINI & PARIS MASH (GF) | 40 |
| SLOW-ROASTED EGGPLANT WITH MATCHSTICK POTATOES & SUMAC ONIONS, POMEGRANATE SEEDS, MISO, TAHINI & CORIANDER SAUCE (GF,DF,V,VG) | 38 |



on the side

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| GRILLED SOURDOUGH WITH BENDOOLEY ESTATE PISTACHIO DUKKAH*, LOCAL OLIVE OIL & BALSAMIC REDUCTION (GFO,DF,V,VG) | 13 |
| TWICE-COOKED NEW POTATOES WITH LEMON, PARSLEY, OLIVES & FINELY SHAVED PARMESAN (GF,DFO) | 15 |
| TUSCAN BREAD & TOMATO SALAD WITH MEREDITH GOAT'S CHEESE, PICKLED RED ONION & BASIL (V) | 15 |
| GEM LETTUCE , ROASTED CAPSICUM, RADISH, PEAS, MINT, PARSLEY & BENDOOLEY ESTATE LIME & SUMAC DRESSING* (GF,V,DF,VG) | 15 |

sweet endings

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| TUNISIAN SAMOSAS WITH MANDARIN CARAMEL SAUCE & VANILLA ICE CREAM | 18 |
| TARTE BELLE HÉLÈNE WITH GRAND MARNIER CREAM & ALMOND CLUSTERS | 19 |
| SUMMER BERRIES WITH ROSEWATER MERINGUE, DOUBLE CREAM & PISTACHIO CHOCOLATE BARK (GF) | 19 |
| BURNT HONEY SEMI-FREDDO , MANGO COMPOTE, BAKLAVA SHARDS & BLACKBERRY FLUID GEL | 20 |

VEGAN DESSERT AVAILABLE ON REQUEST

CHEESE

ONE CHEESE 20 | TWO CHEESES 28 | THREE CHEESES 36

RED WAX MAFFRA CHEDDAR - FIRM, SHARP-STRENGTH COW'S MILK (GIPPSLAND, VIC)

TARAGO SHADOWS OF BLUE - CREAMY STYLE, MID-STRENGTH COW'S MILK (GIPPSLAND, VIC)

BINNORIE BRIE - CREAMY & NUTTY COW'S MILK (ADELAIDE HILLS, SA)

CHEESE PLATES ARE SERVED WITH QUINCE PASTE, TRUFFLE HONEY & LAVOSH CRACKERS

(GF) GLUTEN FRIENDLY (GFO) GLUTEN FRIENDLY OPTION (V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE

(A) AUSTRALIAN (I) INTERNATIONAL (M) MIXED

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 SHOP IN BOWRAL.