

Salads & Starters

Wood-fired flat bread with muhammara dipping sauce (<i>v</i>)	15
Herb marinated beetroot , avocado mash, Bendooley Estate Onion Marmalade*, puff pastry & blue cheese sauce (<i>v, vgo, dfo</i>)	23
Spiced cauliflower , chickpea, rocket, farro & mint salad, cumin infused yoghurt & pomegranate molasses (<i>v, vgo</i>)	23
Atlantic salmon ceviche tart , furikake, wakame, pickled ginger, wasabi mayo & crispy noodles (<i>df, A</i>)	26
Szechuan & soy glazed pork belly bites , caramelised apple, fermented cabbage, Japanese mayo & toasted sesame (<i>gfo, df</i>)	24
Bendooley grazing board with cured meats, house made dip, pickled vegetables, Bendooley Estate Bacon Jam*, marinated olives, fruits & toasted Turkish bread (<i>gfo</i>) (extra bread \$3)	41
Bendooley vegetarian grazing board with pickled & raw vegetables, house-made dip, Persian fetta, marinated olives, grilled vegetables, condiments & toasted Turkish bread (<i>gfo, v</i>) (extra bread \$3)	36

From the Grill

250g aged beef fillet / 250g aged scotch fillet , Colcannon potato, asparagus, braised cavolo nero & red wine reduction (<i>gf, dfo</i>)	eye fillet 65 scotch fillet 60
▪ Bendooley Estate Wine Match: Bendooley Estate Tempranillo 2023	
Orange & cumin roasted chicken breast , sweet corn purée, capsicum & onion frekkeh, roasted King Brown mushrooms	36
▪ Bendooley Estate Wine Match: Bendooley Pinot Noir 2024	
Braised beef short rib , pumpkin & fennel purée, Dutch carrots, peas, blistered tomatoes & gremolata (<i>gf, df</i>)	37
▪ Bendooley Estate Wine Match: Bendooley Estate Cabernet Sauvignon 2021	
Pulled pork burger , sesame milk bun, rocket, fried shallots, beefsteak tomato, BBQ mustard mayonnaise & thick cut chips	35
▪ Bendooley Estate Wine Match: Bendooley Estate Sangiovese 2024	

Garden, Paddock, Ocean

Linguine with picked Australian blue swimmer crab , chilli, garlic, lemon & gremolata (<i>gfo, A</i>)	38
▪ Bendooley Estate Wine Match: Bendooley Estate Riesling 2024	
Pan seared barramundi fillet , potato purée, charred broccolini, Puy lentils, corn & kale, dill & caper cream sauce (<i>gf, A</i>)	38
▪ Bendooley Estate Wine Match: Bendooley Estate Chardonnay 2025	
Parsley & shallot fettucine , slow cooked lamb ragù, fried basil & shaved pecorino (<i>gfo, dfo</i>)	36
▪ Bendooley Estate Wine Match: Bendooley Estate Nebbiolo 2022	
Wood roasted eggplant , butternut pumpkin, chickpeas, baby spinach & marinated feta, capsicum & currant relish, herb oil (<i>gf, v, vgo, dfo</i>)	34
▪ Bendooley Estate Wine Match: Bendooley Estate Pinot Gris 2025	
Sambal tofu , with soba noodles, miso roasted cashews, pickled ginger & coriander (<i>v, vg, df</i>)	35
▪ Bendooley Estate Wine Match: Bendooley Estate Sauvignon Blanc 2024	

Pizza

Margherita , heirloom cherry tomatoes, basil leaves & fresh mozzarella (v)	29
Blue cheese , apples, grapes, local truffle honey, ground pine nuts & wild rocket (v)	33
Prosciutto , roasted pumpkin, red peppers, baby spinach, ricotta, fried sage & pesto	33
Sesame encrusted beef strips , caramelised onion, mushrooms, crispy kale, Napoli sauce & shallots	33
Marinated chicken , grilled zucchini, Spanish onion, bocconcini & coriander chermoula	34

On the side

Finely shredded cabbage , pine nuts, raisins & garlic croutons with salad cream (gfo,v,vgo,df)	16
Wood-roasted cauliflower & broccolini with tahini dressing, mixed grains & nuts, currants & herbs (gf,df,v,vg)	16
Soft herb salad , oven-dried tomatoes, cucumber, Spanish onion & Bendooley Estate Saffron Dressing* (gf,df,v,vg)	16
Shoestring fries , Bendooley Estate Rosemary & Smoked Paprika Salt* (v,vg,df)	14

Dessert

Sticky fig pudding , salted caramel sauce, brandy apples & milk sorbet (gf)	18
Roasted rhubarb , pistachio cake, floral meringue, coconut sorbet & ginger crumb (gfo,df)	19
Burnt pears , molasses sponge, honey cream, macadamia soil & pear crisp (gf)	18
Citron Mille-Feuille , lemon caramel, blood orange confit, limoncello cream & white chocolate	19

Cheese

One cheese 20 | Two cheeses 28 | Three cheeses 36

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

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

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

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

(gf) Gluten friendly (gfo) Gluten friendly option (v) Vegetarian (vg) Vegan (df) Dairy free

(A) Australian (I) International (M) Mixed

Some dishes can be amended to suit dietary requirements. Please let your waiter know if you have a food allergy.

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

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 in Bowral.