

SPARKLING



BENDOOLEY ESTATE

WHITE

NV CUVÉE 12 44
PROSECCO 2023 14 60

RIESLING 2024 13 46
SAUVIGNON BLANC 2024 13 46
PINOT GRIS 2025 13 46
RESERVE PINOT GRIS 2021 24 80
FIANO 2024 14 60
CHARDONNAY 2025 15 55
RESERVE CHARDONNAY 2021 90

ROSE

ROSE 2024 13 46

RED

NEBBIOLO 2022 *CHILLED OR ROOM TEMP* 16 65
PINOT NOIR 2024 14 52
RESERVE PINOT NOIR 2021 90
SANGIOVESE 2024 13 49
TEMPRANILLO 2023 13 49
SHIRAZ 2023 16 65
CABERNET SAUVIGNON 2021 14 52

BOTRYTIS 2023 12 39

DESSERT

SAN PELLEGRINO 12
ACQUA PANNA 10

SOFT DRINK 5
 Coke. Coke No Sugar. Sprite.
 Soda Water. Tonic Water. Ginger Ale.

JUICE 5
 Apple. Orange. Cranberry.

NOT WINE

NON ALCOHOLIC CIDER 8

MCGUINGAN ZERO WINE 12 48
 Sparkling. Sauvignon Blanc. Shiraz.



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CHEESE DELI SNAKCS

CITRUS. HERB. CHILLI. MARINATED OLIVES. 15

SRI LANKAN CURRY SPICED NUTS. 15

GRILLED LOCAL SOURDOUGH. GFO V DF 15
Olive oil. Balsamic. HM pistachio dukkah.
+ HM bacon jam 5

CHARCUTERIE BOARD. GFO DF NF 50
Australian cured meats. HM pork terrine. HM pickles. Marinated
Olives. HM bacon jam. HM onion marmalade. Grilled sourdough.
+Extra sourdough 5

VEGETARIAN BOARD. GFO VG DF NF 45
Grilled + roasted seasonal vegetables. Hummus. Marinated
olives. Mushroom pâté. HM onion marmalade. HM tomato +
mango chutney. Grilled sourdough.
+Extra sourdough 5

CHEESE BOARD. NF GFO ONE TWO THREE
20 28 36
Maffra cheddar. Moss Vale blue. Binorrie brie.
Granny smith apple. Quince paste.
Truffle honey. Lavosh crackers.
+Extra crackers 3

KEY

GF* GLUTEN FRIENDLY

GFO* GLUTEN FRIENDLY OPTION

V VEGETARIAN

VG VEGAN

DF DAIRY FREE

NF NUT FREE

HM HOUSE MADE PRODUCTS YOU CAN PURCHASE

*INGREDIENTS USED IN DISHES MARKED GF ARE GLUTEN FREE.
GFO HAS 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.