

*Bendooley*  
— Estate —



**“Books are like comfort food without the calories”**

- Elizabeth Berg

## Bendooley Estate Light Dinner Selection

<b>Bendooley grazing board</b> with cured meats, house-made dip, pickled vegetables, Bendooley Estate Bacon Jam*, marinated olives, fruits & toasted Turkish bread ( <i>gfo</i> ) (extra bread \$3)	44
<b>Bendooley vegetarian grazing board</b> with pickled & raw vegetables, house-made dip, Persian fetta, marinated olives, grilled vegetables, condiments & toasted Turkish bread ( <i>gfo,v</i> ) (extra bread \$3)	39
<b>Cheese plates</b>	
One cheese 23   Two cheeses 31   Three cheeses 39	
<b>Maffra red wax aged cheddar</b> - semi-firm, cow's milk ( <i>Gippsland, VIC</i> )	
<b>Binnorie brie cheese</b> - creamy, full-flavoured cow's milk ( <i>Lovedale, NSW</i> )	
<b>Mossvale blue cheese</b> - semi-firm, mid-strength cow's milk ( <i>Gippsland, VIC</i> )	
Cheese plates are served with quince paste, truffle honey, lavosh crackers & parmesan biscuits	
<b>Soft herb salad</b> , oven-dried tomatoes, cucumber, Spanish onion & Bendooley Estate Saffron Dressing* ( <i>gf,v,vg,df</i> )	19
<b>Finely shredded cabbage</b> , pine nuts, raisins, garlic croutons with salad cream ( <i>gfo,v,vgo,df</i> )	19
<b>Herb marinated beetroot</b> , avocado mash, Bendooley Estate Marmalade*, puff pastry & blue cheese sauce ( <i>v,vgo,df</i> )	26
<b>Atlantic salmon ceviche tart</b> , furikake, wakame, pickled ginger, wasabi mayo & crispy noodles ( <i>gf,v,vgo,df</i> )	29
<b>Burnt pears</b> , molasses sponge, honey cream, macadamia soil & pear crisp ( <i>gf</i> )	21
<b>Citron Mille-Feuille</b> , lemon caramel, blood orange confit, limoncello cream & white chocolate	22

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

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

\* Bendooley Estate products are available to purchase from the Estate Cellar Door or the Bendooley Estate Larder in Bowral.

If you would like to order from our light dinner menu, please email the order to [accommodation@bendooleyestate.com.au](mailto:accommodation@bendooleyestate.com.au) or call the restaurant on **4868 8788**. Orders must be in prior to 3:00 pm on the day and meals are delivered to your cottage before 5:30pm.

Please note a 15% surcharge applies on public holidays.