

WINTER MENU

SHARED BEGINNINGS

WOOD-FIRED FLAT BREAD ^V Rosemary, garlic, + tahini yoghurt	15
BEEF BRISKET, SHALLOT + PEA CROQUETTE ^{DF} Tangy beetroot sauce	8ea
SALMON GRAVLAX ^{GFO DFO A} Baguette, lemon myrtle crème fraîche + salmon pearls	14ea
CHICKEN LIVER PÂTÉ ^{GFO} Stout chutney, cornichons + sourdough crisps	19
FETTA + RICOTTA SEMOLINA DUMPLING ^V Fresh chilli sauce	9ea
STEAK TARTARE, KAFFIR LIME + SMOKED PAPRIKA ^{GFO DF} Hand-cut potato crisps	28/50
SLOW ROASTED BEETROOT ^{GF DF V VG} Grilled radicchio, white bean purée + dukkah	23
BENDOOLEY GRAZING BOARD ^{GFO} Cured meats, pickled vegetables, HM* bacon jam, HM* dips, marinated olives, fruit + toasted Turkish bread	41
BENDOOLEY VEGETARIAN GRAZING BOARD ^{GFO V} Pickled + raw vegetables, HM* dips, Persian fetta, marinated olives, grilled vegetables, condiments + toasted Turkish bread	36

FROM THE WOOD FIRE

MARGHERITA PIZZA ^V Heirloom cherry tomatoes, basil + fresh mozzarella	29
BLUE CHEESE PIZZA ^V Apples, truffle honey, pine nuts + wild rocket	33
PULLED PORK PIZZA Maple glazed apples, sundried tomatoes, chipotle BBQ sauce, paprika mayo	35
'NDUJA ROASTED CAULIFLOWER PIZZA Caramelised onion, potato, baby spinach + romesco sauce	35
PEPPERONI PIZZA Mushroom, kalamata olives, Napoli sauce + parsley	35

FOR THE TABLE

CHAR GRILLED BEEF RIB EYE STEAK ^{GF DFO} Black Onyx marbled score 3-5+ 700g, Café de Paris butter + jus <i>Designed for two people</i>	220
SIGNATURE SLOW ROASTED WHOLE LAMB SHOULDER ^{GF DF} Red wine + rosemary jus <i>Designed for three/four people</i>	200

Each shared main comes with two sides of your choice

WE RECOMMEND: BENDOOLEY ESTATE THE LEO 2021

ENJOYING THE WINE?

BE wine is made right here on the estate. Visit the Cellar Door before you leave to take a little of Bendooley home with you. Show your receipt at the door for 10% off any take home wine purchase.

FROM THE KITCHEN

AUSTRALIAN BLUE SWIMMER CRAB LINGUINE ^{GFO A} Chilli, garlic, lemon + gremolata <i>WE RECOMMEND: BENDOOLEY ESTATE RIESLING 2024</i>	38
ROCKET PESTO RIGATONI ^{GFO V} Caramelised fennel, fried eggplant + pangritata <i>WE RECOMMEND: BENDOOLEY ESTATE SAUVIGNON BLANC 2024</i>	36
PORTOBELLO MUSHROOM ^{GF DFO V VGO} Roasted pumpkin + cumin purée, chickpeas, beetroot, kale + goat's cheese crumble <i>WE RECOMMEND: BENDOOLEY ESTATE SANGIOVESE 2024</i>	36
LINE-CAUGHT MARKET FISH OF THE DAY ^{GF A} Beans, peas + kale, crushed kipfler potatoes + buttered leeks <i>WE RECOMMEND: BENDOOLEY ESTATE PINOT GRIS 2025</i>	50
LAMB + EGGPLANT TAGINE ^{GF} Parmesan + chive polenta with minted sheep's milk yoghurt <i>WE RECOMMEND: BENDOOLEY ESTATE NEBBIOLO 2022</i>	38
250G AGED BEEF FILLET ^{GF DF} 250G AGED SCOTCH FILLET ^{GF DF} Potato sarladaise, charred broccolini + porcini truffle butter <i>WE RECOMMEND: BENDOOLEY ESTATE SHIRAZ 2024</i>	66 62
SAGE + PANKO CRUMBED PORK CUTLET ^{DF} Sweet potato purée, cavolo nero + confit garlic <i>WE RECOMMEND: BENDOOLEY ESTATE CHARDONNAY 2025</i>	38
BEEF CHEEK BURGER ^{GFO DFO} Sesame milk bun, baby cos, caramelised onion, pickled zucchini, provolone cheese + thick cut chips <i>WE RECOMMEND: BENDOOLEY ESTATE TEMPRANILLO 2023</i>	34
CONFIT DUCK MARYLAND ^{GF DF} Braised cabbage + speck, cannellini beans, cauliflower purée + dark cherry reduction <i>WE RECOMMEND: BENDOOLEY ESTATE PINOT NOIR 2024</i>	38

ALONGSIDE

BLACK RICE + LENTIL SALAD ^{GF DF V VG} Pickled grapes, walnuts + za'atar dressing	16
ROAST CHAT POTATOES ^{GFO DF V VG} Confit garlic, flat parsley + rosemary	16
WOOD-ROASTED WINTER VEGETABLES ^{GF DF V VG} Rosemary + marjoram	17
SOFT HERB SALAD ^{GF DF V VG} Oven-dried tomatoes, cucumber, Spanish onions + HM* saffron dressing	16
SHOESTRING FRIES ^{DF V} HM* rosemary + smoked paprika salt	14

SOMETHING SWEET

AFFOGATO ^{GF}	7.5
STRAWBERRY, HIBISCUS + PISTACHIO DACQUOISE ^{GF DF}	20
APPLE + RHUBARB GRANOLA CRUMBLE TART ^{GFO}	19
ORANGE + PASSIONFRUIT CRÈME BRÛLÉE ^{GFO}	19
DARK BELGIAN CHOCOLATE FONDANT	20



BENDOOLEY ESTATE

OUR MENU MOVES WITH THE SEASONS. YOU'LL FIND NEW DISHES AS THE LAND AND LARDER CHANGE, ALONGSIDE A HANDFUL OF OLD FAVOURITES THAT HAVE SIMPLY EARNED THEIR PLACE.

GF Gluten Friendly **GFO** Gluten Friendly option **V** Vegetarian **VO** Vegetarian option **DF** Dairy Free **DFO** Dairy Free option **A** Australian sourced seafood **I** International sourced seafood **M** Mixed sourced seafood **HM*** House made, available to purchase onsite at The Cellar Door or in Bowral at The Larder

Some dishes can be amended to suit dietary requirements. Please let your waiter know if you have a food allergy. Some HM products may change with the seasons.

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 10% surcharge applies on weekends and 15% on public holidays. | 1.05% surcharge on all card transactions.

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