



BENDOOLEY ESTATE

SPARKLING
WHITE
ROSE
RED
DESSERT
NOT WINE

NV CUVÉE	12	44
PROSECCO 2023	14	60
RIESLING 2025	13	46
SAUVIGNON BLANC 2024	13	46
PINOT GRIS 2025	13	46
RESERVE PINOT GRIS 2023	24	80
FIANO 2025	14	60
CHARDONNAY 2025	15	55
RESERVE CHARDONNAY 2021	24	90
ROSE 2024	13	46
NEBBIOLO 2022 <i>CHILLED OR ROOM TEMP</i>	16	65
PINOT NOIR 2024	14	52
RESERVE PINOT NOIR 2021		90
SANGIOVESE 2024	13	49
TEMPRANILLO 2023	13	49
SHIRAZ 2024	16	65
CABERNET SAUVIGNON 2021	14	52
EX LIBRIS 2021	16	65
THE LEO 2021	28	90
MAGNUM SHIRAZ LIMITED EDITION 1.5LT 2023		220
BOTRYTIS 2023	12	39
SAN PELLEGRINO		
ACQUA PANNA	12	
	10	
SOFT DRINK		
Coke. Coke No Sugar. Sprite.	5	
Soda Water. Tonic Water. Ginger Ale.		
JUICE		
Apple. Orange. Cranberry.	5	
NON ALCOHOLIC CIDER		
	8	
MCGUINGAN ZERO WINE		
Sparkling. Sauvignon Blanc. Shiraz.	12	48



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SNACKS

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

DELI

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

CHEESE

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.