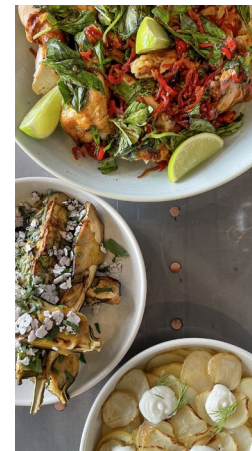


THE MENU COLLECTION



Bendooley
— Estate —

The Menu Collection



Food is about so much more than just eating.

At Bendooley Estate quality produce and beautiful food is a passion. From our Barn kitchens, our dedicated team of chefs enter cooking each day with abandon, just as it should be, to create delicious, fresh and honest food without compromise.

For seated dinners, our Table-Share Menu provides the ultimate country experience. The act of sharing fresh, fabulous food is a fun and lively way for your families and friends to connect and converse across the table.

If you are looking for a slightly more formal event, our elegant Three-Course Dinner Menu offers an equally moreish fare. Both include dishes from the garden, ocean and paddock as well as canapés and desserts.

For less formal stand-up events, we offer a feast of small-plate dining to an extensive selection of tasty and substantial finger-food. Savoury or sweet, our food is a modern take on country cooking with delicious flavour combinations and plenty of choice.

Personalise your special day – perhaps you'd like cocktails and canapés by the lake, or a hamper of scrumptious food delivered to your cottage to sustain you in style.

Our team will assist in creating the perfect menu to suit your personal style and flavour, and ensure that your menu is matched perfectly with wine from our vineyard and beyond.

Your food and wine experience at Bendooley Estate will be as memorable as every other aspect of your special day.

Table-Share Menu

Served with warm rustic sourdough rolls and cultured butter

MAINS | PLEASE CHOOSE 3

FROM THE GARDEN

- Caramelised root vegetables & rosemary ravioli, sweet potato purée with roasted garlic oil & pangritata (*v,df*)
- Braised puy lentils with wood-roasted vegetables, baby herbs, goat's curd, seeds & nuts (*gf*) (*can be vg, df & nf*)
- Sesame roasted butternut pumpkin, eggplant, cabbage, peas & passata, crispy sweet potato (*gf,v,df,nf*)
- Mushroom, pumpkin & broad bean risotto, Grana Padano & herb oil (*gf,v,nf*) (*can be vg & df*)
- Pumpkin & ricotta ravioli with burnt sage butter & walnut amaretti crumble

SIDES & SALADS | PLEASE CHOOSE 3

- Roast chat potatoes with confit garlic, flat parsley & rosemary (*gf,v,vg,df,nf*)
- Wood-roasted vegetables, rosemary & marjoram (*gf,v,vg,df,nf*)
- Baby spinach, apple, almond & pickled red onion salad with feta & dukkah (*gf,v*) (*can be df*)
- Israeli couscous salad, cherry tomatoes, beans, grilled capsicum & coriander (*v,vg,df,nf*)
- Butternut squash, kale, shredded beetroot, chickpeas, preserved lemon & tahini yoghurt dressing (*gf,v*) (*can be df*)
- Mesclun leaf salad with semi dry tomatoes, cucumber, red onion, herbs & lemon vinaigrette (*gf,v,vg,df,nf*)
- Oven roasted purple sweet potato, carrots, peas & lemon thyme with Bendooley Estate Saffron Dressing (*gf,v,vg,df,nf*)

FROM THE OCEAN

- Hiramasa Kingfish, peperonata, wilted rocket, crispy leeks & capers (*gf,df,nf*)
- Sardinian fregula braised in tomato & fennel with chilli & fresh seafood (*nf*) (*can be df*)
- Atlantic salmon with parsnip purée, sumac roasted fennel & bois boudran sauce (*gf*) (*can be df & nf*)
- Barramundi fillet with quinoa, tomato & parsley salsa, romesco sauce & fried basil leaves (*gf,df*) (*can be nf*)

BENDOOLEY DESSERT BAR

- Burnt honey panna cotta with blueberry compote (*gf,nf*)
- Almond sponge with raspberry bavares (*gf*)
- Banoffee tart with Chantilly cream
- Black Forest tart
- Black currant meringue tart
- Tiramisu (*gfo,nf*)
- Mocha brownies (*gf,nf*)

Five-Hour Reception

Select 5 arrival canapés (see Canapés Menu),
3 mains, 3 sides plus the Bendooley dessert bar

\$155pp

\$160pp as of 1st Jan 2027 | \$165pp as of 1st Jan 2028

FROM THE Paddock

- Free-range chicken breast with parmesan skordalia, braised zucchini, red onion, basil & crispy kale (*gf,nf*) (*can be df*)
- Black Angus beef fillet, roasted pumpkin purée, sautéed beans & forest mushroom fricassee (*gf,nf*) (*can be df*)*
- Slow-roast whole lamb shoulder with red wine & rosemary jus (*gf,df,nf*)
- Lamb tagine, eggplant, carrot & cucumber raita (*gf,nf*) (*can be df*)
- Roast pork belly with braised purple cabbage & speck, pear & currant relish, juniper berry jus (*gf,nf*)
- Duck breast with buttered soft polenta, Dutch carrots, sautéed silver beet & Pinot Noir Jus (*gf,nf*)

* \$5pp surcharge applies to beef dishes.



Three-Course Menu

Served with warm rustic sourdough rolls and cultured butter

ALTERNATE SERVE ENTRÉES | PLEASE CHOOSE 2

- Forest mushroom & Persian feta tart, petite herbs & balsamic reduction *(v,nf)*
- Burrata salad, heirloom cherry tomatoes, fried basil, balsamic reduction & Bendooley flowers *(gf, v,nf)*
- Handmade potato gnocchi, sage burnt butter, toasted pine nuts & crumbled feta *(v) (can be nf)*
- Beetroot & dill-cured salmon gravlax with pickled fennel, crispy capers, crème fraîche & rice cracker *(gf,nf) (can be df)*
- Zesty prawn & barramundi ceviche, jalapeño, corn, tomato, coriander, angel hair chilli *(gf,df, nf)*
- Smoked duck breast, radicchio, hazelnuts, orange segments & aged balsamic glaze *(gf,df)*
- Slow-braised pork belly with pumpkin purée, caramelised apples, fried sage & red wine jus *(gf,nf)*

ALTERNATE SERVE MAINS | PLEASE CHOOSE 2

- King brown mushrooms & parsnips, crispy polenta, wilted rocket & pine nuts, Zhoug sauce *(gf,v)*
- Porcini, silverbeet, broad bean & truffle oil risotto with goat's cheese, pumpkin seeds & petite herbs *(gf,v,nf)*
- Barramundi fillet, braised tomato, onion & fennel, peas & Bendooley Estate Pistachio Dukkah *(gf,df)*
- Atlantic salmon with roasted beetroot purée, sautéed kale, Dutch carrots, toasted almonds & capers *(gf) (can be df)*
- Free-range chicken breast wrapped in prosciutto, charred broccolini, dauphinoise potato & thyme jus *(gf,nf)*
- Pan-roasted duck breast, kipfler potatoes, baby spinach, red onion & beetroot jus *(gf,df,nf)*
- Slow-braised lamb neck, eggplant & chickpea ragout, Moroccan couscous salad *(df)*
- Black Angus eye fillet with fondant potato, Swiss brown mushrooms, asparagus, sage & eschalot butter *(gf,nf)**

ALTERNATE SERVE DESSERTS | PLEASE CHOOSE 2

- Strawberry, lemon & elderflower jelly trifle *(gf)*
- Wattleseed parfait, macadamia shortbread & berry compote *(gf)*
- Tres Leches sponge cake with raspberry gel & torched meringue *(gf)*
- Hot chocolate tart, poached rhubarb & malted ice cream
- Spiced apple crumble tart with vanilla ice cream
- Honey & walnut blue cheese, blackberry gel, thyme lavosh cracker *(can be gf)*

Please note: The Bendooley Dessert Bar listed on the Table-Share Menu, can replace the plated desserts listed above.

* \$5pp surcharge applies to beef dishes.

Five-Hour Reception

Select 5 arrival canapés (see Canapés Menu),
2 entrées, 2 mains & 2 desserts

\$155pp

\$160pp as of 1st Jan 2027 | \$165pp as of 1st Jan 2028



Canapés Menu

FROM THE GARDEN

- Cream of cauliflower soup shot with chives *(gf,v,nf)* *(can be df)*
- Roast pumpkin, leek & goat's cheese arancini with lemon myrtle mayonnaise *(gf,v,nf)*
- Forest mushroom, rocket & pine nut mini quiche *(v)*
- Roasted capsicum, oven dried tomato, basil & olive bruschetta *(v,vg,nf)*
- Herb falafel with mint & cumin yoghurt *(v)* *(can be vg)*
- Carrot, haloumi & dill fritters with spiced capsicum purée *(gf,v,nf)*
- Mushroom & sun-dried tomato crostini with roasted garlic aioli *(v,vg,df,nf)* *(can be gf)*
- Vegetable rice paper rolls with chilli, ginger & soy dipping sauce *(gf,v,vg,df,nf)*
- Eggplant kasundi & sheep's yoghurt tartlet *(v)*

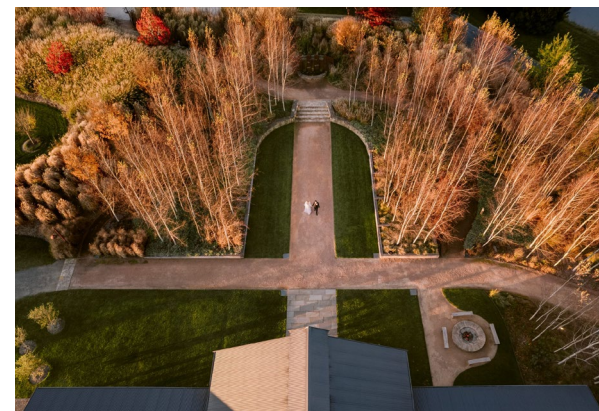
FROM THE OCEAN

- Furikake-crumbed prawn skewer with Zhoug sauce *(nf)*
- Salmon & dill rillette on crouton with yuzu pearls *(nf)*
- Asian-inspired blue swimmer crab & snapper tartlet with Japanese mayo *(df,nf)*
- Sydney rock oysters with assorted dressings:
 - Cucumber & dill mignonette, wakame & soy ginger sauce, sauce vierge *(can be nf)*
- Octopus takoyaki fried dumpling with sesame & mirin sauce *(df,nf)*
- Scallop & barramundi ceviche with preserved lemon & tobiko roe *(gf,df,nf)*

FROM THE Paddock

- Tandoori chicken wonton tartlet with cucumber raita *(nf)*
- Shredded duck confit & chive rillette on quinoa toast *(gf,df,nf)*
- Harissa lamb sausage roll with Bendooley Estate Tomato & Mango Chutney
- Chicken, tarragon & tomato finger sandwiches *(df,nf)*
- Pork, almond & sage terrine with Bendooley Estate Onion Marmalade *(df,nf)*
- Fried pork, shiitake & water chestnut dumpling with Nam Jihm sauce *(df)*
- Scotch fillet skewers with béarnaise sauce *(gf,nf)*
- Rare roast beef, horseradish cream, potato bread crouton & truffle salt *(gf,df,nf)*
- Slow-braised lamb shoulder & fried enoki mini puff pies *(nf)*

(gf) gluten free *(v)* vegetarian *(vg)* vegan *(df)* dairy free *(nf)* nut free



Stand-Up Cocktail Reception

CANAPÉS

- Cream of cauliflower soup shot with chives (gf,v,nf) (can be df)
- Furikake-crumbed prawn skewer with wasabi mayo (df)
- Mushroom & sun-dried tomato crostini with roasted garlic aioli (v,vg,df,nf) (can be gf)
- Harissa lamb sausage roll with Bendooley Estate Tomato & Mango Chutney
- Roast pumpkin, leek & goat's cheese arancini with lemon myrtle mayonnaise (gf,v,nf)
- Rare roast beef, horseradish cream, potato bread crouton & truffle salt (gf,df,nf)
- Chicken, tarragon & tomato finger sandwiches (df,nf)
- Forest mushroom, rocket & pine nut mini quiche (v)

SUBSTANTIAL CANAPÉS

- Lamb tagine with saffron rice & raita (gf) (can be df & nf)
- Hoisin sesame chicken & Asian slaw bao buns (df)
- Calamarata pasta with ratatouille & shaved Grana Padano (v,nf) (can be vg)
- Crispy smoked paprika calamari with tarragon aioli & lemon (df,nf)

BENDOOLEY DESSERT BAR

- Burnt honey panna cotta with blueberry compote (gf,nf)
- Almond sponge with raspberry bavares (gf)
- Banoffee tart with Chantilly cream
- Black Forest tart
- Black currant meringue tart
- Tiramisu (gfo,nf)
- Mocha brownies (gf, nf)

Five-Hour Party Package

All canapés including Bendooley Dessert Bar served over 5 hours.

\$141pp

\$145pp as of 1st Jan 2027 | \$149pp as of 1st Jan 2028



Beverage Packages

BENDOOLEY BEVERAGE PACKAGE

Sparkling Wine | PLEASE CHOOSE 1

- NV Bendooley Estate Cuvée, Berrima NSW
- Bendooley Estate Prosecco, Berrima NSW

White Wine | PLEASE CHOOSE 1

- Bendooley Estate Riesling, Berrima NSW
- Bendooley Estate Pinot Gris, Berrima NSW
- Bendooley Estate Chardonnay, Berrima NSW
- Bendooley Estate Sauvignon Blanc, Berrima NSW
- Bendooley Estate Pinot Gris Reserve, Berrima NSW

Bendooley Estate Rosé, Berrima NSW included in package

Red Wine | PLEASE CHOOSE 1

- Bendooley Estate Tempranillo, Berrima NSW
- Bendooley Estate Sangiovese, Berrima NSW
- Bendooley Estate Cabernet Sauvignon, Berrima NSW
- Bendooley Estate Pinot Noir, Berrima NSW

Beer | PLEASE CHOOSE 1

- Sydney Brewery Lager
- Sydney Brewery Pale Ale
- Carlton Dry
- Great Northern Super Crisp

James Boags Light also included in both packages.

Soft Drinks

A selection of soft drinks, juices, tea and coffee

CLASSIC BEVERAGE PACKAGE

Sparkling Wine | PLEASE CHOOSE 1

- NV Petaluma Croser Pinot Chardonnay Cuvée, Adelaide Hills SA
- Bendooley Estate Prosecco, Berrima NSW

White Wine | PLEASE CHOOSE 2

- Vidal Estate Sauvignon Blanc, Marlborough NZ
- Bendooley Estate Chardonnay Reserve, Berrima NSW
- Vine Mind Riesling, Clare Valley SA
- Mada Wines Pinot Gris, Hilltops NSW

Red Wine | PLEASE CHOOSE 2

- Chain of Ponds Section 400 Pinot Noir, Adelaide Hills SA
- Heathvale Estate Barossa Shiraz, Barossa Valley SA
- The Hedonist Cabernet Sauvignon, McLaren Vale
- Kilikanoon 'Killermans Run' Grenache Shiraz Mourvedre, Clare Valley SA

Beer | PLEASE CHOOSE 2

- Corona Extra
- Peroni Nastro Azzurro
- Byron Bay Brewery Premium Lager
- Little Creatures Pale Ale

Soft Drinks

A selection of soft drinks, juices, tea and coffee

Five-Hour Party Package

Bendooley Beverage Package

\$70pp

\$73pp as of 1st Jan 2027 | \$75pp as of 1st Jan 2028

Classic Beverage Package

\$90pp

\$93pp as of 1st Jan 2027 | \$95pp as of 1st Jan 2028



We also offer a non-alcoholic drinks package for \$38pp, which includes soft drinks, juices, alcohol-free spritzers, tea and coffee.

(\$40 as of 1st Jan 2027)

Please ask about our options for serving spirits.

As a boutique vineyard, our wine offerings may vary due to vintage and varietal changes.



Post Ceremony & Post Reception Extensions

THE BOOK BARN

LAKESIDE PACKAGE

Served in the pavilion by our team of chefs & wait staff.

One hour Bendooley Beverage Package

Served with 4 canapés & Aperol Spritz

\$40pp

(\$42pp* | \$43pp**)

One hour Classic Beverage Package

Served with 4 canapés & Aperol Spritz

\$43pp

(\$45pp* | \$46pp**)

THE STABLES

GRAZING PACKAGE

Served in the courtyard by our team of chefs & wait staff.

One hour Bendooley Beverage Package

Served with Grazing Stations

\$37pp

(\$39pp* | \$40pp**)

One hour Classic Beverage Package

Served with Grazing Stations

\$40pp

(\$42pp* | \$43pp**)

THE BOOK BARN & THE STABLES POST RECEPTION EXTENSION**

Includes an additional hour of beverages and late-night snack.

- **Black Angus slider bar** with brioche buns & condiments
- **Carved ham station** with sourdough rolls, cultured butter, chutney & mustard
- **Create your own taco station:** Mexican spiced beef & chicken mince, salsa fresca, mini tortillas, sour cream & guacamole
- **Cheddar, chive & sun-dried tomato puff pastry scrolls**
- **Make your own mini hotdog station** with cheese, sauces, relish, sauerkraut
- **Self-serve popcorn station** assorted flavours

Bendooley Beverage Package **\$29pp** (\$31pp* | \$32pp**) Classic Beverage Package **\$32pp** (\$34pp* | \$35pp**)

Cheese table with selected Australian cheeses, lavosh, quince paste, truffled honey & grapes

Bendooley Beverage Package **\$33pp** (\$35pp* | \$36pp**) Classic Beverage Package **\$36pp** (\$38pp* | \$39pp**)

Mini blue swimmer crab, prawn & rocket rolls

Bendooley Beverage Package **\$36pp** (\$38pp* | \$39pp**) Classic Beverage Package **\$39pp** (\$41pp* | \$42pp**)

Applicable to weddings from January 1 2027 (*) and 2028 (**)

** Post Reception Extension will be priced from \$18 per person in conjunction with the Lakeside Package or Grazing Package.



Additional Menu Options

Bridal Hamper \$40.00 per person

Delivered to Bendooley Cottages – sourdough sandwiches with jamón, soft cheese & roast vegetables, house-baked pastries, seasonal salads, fruit plates & San Pellegrino.

Ceremony or Lakeside Package Additions

- **Colourful assortment of punches \$7pp:**
Ginger beer with cucumber, fresh apples & lemon;
Cranberry, soda, fresh orange & blueberries;
Appletiser, passionfruit pulp, fresh lime & soda
- **Homemade Lemonade with fresh lemons & mint \$5pp**

Champagne Tower

5 tier champagne tower with clear plinth. **\$400**

Add your Signature Cocktail to the reception for \$15pp*

Pick two cocktails for us to serve unlimited for one hour.

*\$18pp as of 1st Jan 2027 | **\$19pp as of 1st Jan 2028

Add an Oyster Station to your event for \$35pp

Includes: Oyster station with fresh citrus wedges, mignonette sauce, Nahm Jihm sauce, raspberry & shallot vinaigrette, condiments, Tabasco, bloody mary shooters.

Book Barn Terrace Grazing Stations (additional \$10pp)

Replace the Book Barn Canapés for Grazing Stations – breads, cured meats, Australian cheeses, house-made chutney, olives, vegetarian tartlets & an assortment of dips with toasted Turkish bread.

Cheese Wheel Tower

Australian cheese tower served with lavosh, quince paste, truffled honey & fresh grapes.

- Three Tier: \$621.50
- Five Tier: \$715.00

Boutonnière

Bendooley Estate NV Cuvée Piccolo Bottles. \$14 per bottle

Cottage Catering

Speak to our Larder Catering team about catering for your family dinner the night prior to your wedding

bendooleyestatelarder.com.au/larder-catering

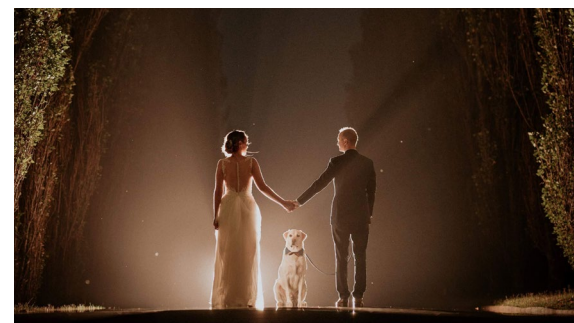
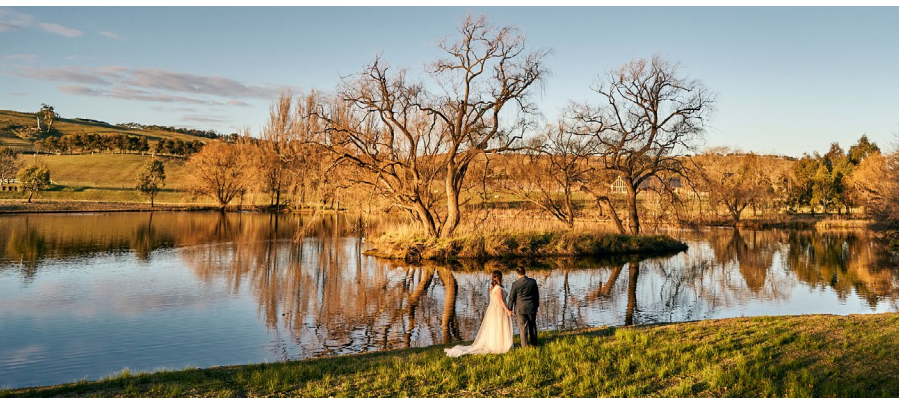
Kids Meals \$57.00 per child (\$60pp as of 1st Jan 2027)

- Crumbed chicken, fries & salad, beverages,
- & a special Bendooley kids' sundae.

Crew Meals \$57.00 per person (\$60pp as of 1st Jan 2027)

- Main meal & non-alcoholic beverages.





Terms + Conditions. No external catering is allowed, including cheeses, desserts or lolly stations. | Wedding cake can be provided by an external supplier, but cannot be substituted for a dessert course.
All prices are inclusive of: gst, professional chefs and wait staff, all flatware and stemware white napery | *Please enquire about our special winter discounts - available for June, July and August weddings.*

Bendooley
— Estate —

Bendooley Estate 3020 Old Hume Highway Berrima NSW 2577

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