

SPRING MENU

SHARED BEGINNINGS

GARLIC + HERB WOOD-FIRED FLAT BREAD ^V Beetroot + tomato relish	15
TEMPURA ZUCCHINI FLOWER ^V Ricotta, preserved lemon + marjoram	7ea
BAKED HALF SHELL SCALLOP ^{GF A} Nori butter, soy + ginger	8ea
ONION, CABBAGE + POTATO BHAJI ^{GF DF V VG} Mint + coriander chutney	5ea
CRUMBED BURRATA ^V Romesco sauce, macadamia crumb + basil oil	23
PROSCIUTTO CRUDO ^{GF} Figs, Meredith goats curd + fig glaze	24
YELLOWFIN TUNA CEVICHE ^{GF DF A} Sumac, coconut, curry leaves + salmon roe	25/40
CHICKEN RILLETTES ^{GF DF} Cornichons + chicken skin crisps	22
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, grapes, truffle honey, pine nuts + wild rocket	33
CHICKEN TIKKA PIZZA Onion, long red chilli, spinach, coriander + smoked paprika mayo	35
SLOW COOKED LAMB PIZZA Capsicum, caramelised fennel, olives + spicy tahini yoghurt	36
ARTICHOKE + BASIL PESTO PIZZA ^V Mushroom, sundried tomato, butternut pumpkin + ricotta	34

FOR THE TABLE

CHAR GRILLED BEEF RIB EYE STEAK ^{GF DFO} Black Onyx marble 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	
<i>WE RECOMMEND: BENDOOLEY ESTATE THE LEO 2021</i>	

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 2025</i>	38
MUSHROOM RISOTTO ^{GFO DFO V VGO} Broad bean, spring onion, fried enoki, Grana Padano + stracciatella <i>WE RECOMMEND: BENDOOLEY ESTATE CHARDONNAY 2025</i>	37
HARISSA ROASTED BUTTERNUT PUMPKIN ^{GF DF V VG} Spiced baba ghanouj, currant + apricot quinoa + herb tahini dressing <i>WE RECOMMEND: BENDOOLEY ESTATE PINOT NOIR 2025</i>	36
LINE-CAUGHT MARKET FISH OF THE DAY ^{GFO A I} Lemon creamed spinach, roasted vegetable cous cous, blistered cherry tomatoes + baby bok choy <i>WE RECOMMEND: BENDOOLEY ESTATE PINOT GRIS 2025</i>	50
KATSU CHICKEN BURGER Sesame milk bun, seeded mustard, baby cos, pickled slaw, Tonkatsu mayo + thick cut chips <i>WE RECOMMEND: BENDOOLEY ESTATE SAUVIGNON BLANC 2024</i>	34
PORK + FENNEL SAUSAGES ^{GF DF} Smoky bacon + white bean purée, cavolo nero + HM* red pepper relish <i>WE RECOMMEND: BENDOOLEY ESTATE SHIRAZ 2024</i>	38
250G AGED EYE FILLET ^{GFO} 250G AGED SCOTCH FILLET ^{GFO} Roasted garlic + parmesan mashed potato, honey glazed carrots, crispy kale, bone marrow + herb butter <i>WE RECOMMEND: BENDOOLEY ESTATE CABERNET SAUVIGNON 2021</i>	66 62
BARNESLEY LAMB CHOP ^{GF DF} Crushed peas, asparagus, baby spinach + salsa verde <i>WE RECOMMEND: BENDOOLEY ESTATE CHARDONNAY 2025</i>	40
CHAR-GRILLED PORK COLLAR ^{GF DF} Mustard, oregano, sweet potato purée, green beans, + caramelised apple jus <i>WE RECOMMEND: BENDOOLEY ESTATE SANGIOVESE 2024</i>	38

ALONGSIDE

ROCKET, PEAR + BLUE CHEESE SALAD ^{GF V} Toasted walnuts, crispy chickpea + parmesan infused salad cream	17
MIDDLE EASTERN SPICED POTATOES ^{GF DF V VG} Soft herbs	16
SPRING GREENS ^{GF DFO V VGO} Asparagus, broccolini, peas, snow peas + almond infused brown butter	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
PEANUT BUTTER MILLE-FEUILLE	20
MANGO CONFIT, FLOURLESS PINEAPPLE SPONGE ^{GF DF}	19
LEMON CLAFOUTIS ^{GF}	19
STICKY DATE MADELEINES ^{GF}	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.

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