

Salads & Starters

Citrus cured ocean trout , buttermilk, radishes and cucumber (gf)	\$20
Tartare of tuna , cracked wheat, harissa aioli, preserved lemon and chips (df)	\$20
Comté infused curds , kohlrabi, watercress and fried macadamias (gf, v)	\$18
Charred asparagus and leeks , romesco, roasted nuts & seeds, Bendooley herbs and flowers (v, vg, df)	\$18
Spring vegetables and herbs , honey & walnut vinaigrette, goats milk bubbles (gf, v)	\$18
Bendooley deli board with terrine, cured meats, pickles, bacon jam, crispy chicken skins, olives & toasted Turkish bread (df) (extra bread \$2)	\$32

Wood-fired Pizza

Margherita , heirloom cherry tomatoes, fresh basil, buffalo mozzarella and extra virgin olive oil (v)	\$25
Blue Cheese , apple, grapes, local honey, ground pine nuts and wild rocket (v)	\$25
Sopressa , white anchovies, olives, chilli and pecorino	\$25
Chargrilled zucchini , nudja, onions, sumac and basil	\$25
Asparagus , ricotta, lemon, confit garlic and tarragon (v)	\$25

From the Grill

The Bendooley Chicken Burger with crumbed spicy chicken breast, coleslaw, buttermilk dressing, tomato salsa, chipotle, manchego and fat chips	\$26
Lamb neck schnitzel , cauliflower hummus, roasted chickpeas and parsley salad (df)	\$28
Spicy char-grilled spatchcock with coriander, walnut, burghul and pomegranate (df)	\$36
250g Black Angus eye fillet , roasted onion purée, sarladaise potato, kale compote, truss tomato and eschalot jus (gf, df)	\$45

(gf) Gluten friendly (v) Vegetarian (vg) Vegan (df) Dairy free

Some dishes can be amended to suit dietary requirements. Please let your waiter know if you have a food allergy.

Gluten friendly: ingredients used in dishes marked gluten friendly are 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 12.5% surcharge applies on public holidays

Garden, Paddock, Ocean

Linguine with picked blue swimmer crab , chilli, garlic, lemon and gremolata	\$29
Braised goat ragout , buckwheat polenta, green olives and fried black cabbage (gf)	\$34
Rigatoni , spicy Calabrian pesto, broad beans and pecorino (v)	\$26
Fried chilli eggplant , wood ear mushrooms, black rice and coriander (v, vg, gf, df)	\$26
Fish of the day - please ask about today's offerings from the fish market	

On the side

Wood-fired flat bread with rosemary salt and parsley (v)	\$9
Spring beans , blood orange, njuda and almonds (gf, df)	\$13
Baby cos , pear, fennel, sesame and miso dressing (gf, df, v)	\$12
Roasted butternuts , tomatoes, ginger, cashews and yoghurt (gf, v)	\$13
Shoestring fries with rosemary and smoked paprika salt (v)	\$9

Desserts

Tunisian citrus samosas with orange caramel and vanilla ice cream	\$14
Fried house made ricotta , blackberry sauce and chocolate crumble	\$14
Peanut butter parfait , dark chocolate ganache and raspberry jam (gf)	\$14
Blood orange and rose granita , pistachio cream, confit fennel and meringue (gf)	\$14
Whipped brie , poached pear, toast and vanilla	\$14
Bendooley Botrytis by the glass	\$10

Cheese

One cheese \$15 | Two cheeses \$20 | Three cheeses \$25

Cheese plates served with wafers and house made semolina crackers

Maffra cloth aged cheddar with quince paste

Mossvale blue fig compote (VIC)

Gippsland brie with apple and pear