

Salads & Starters

Pickled nectarine with stracciatella , heirloom tomatoes, pistachio and sumac (gf, v)	18
Summer vegetables with herbs , honey and walnut dressing, goat's milk bubbles (gf, v)	18
Kingfish ceviche with cracked wheat , preserved lemon and harissa aioli (df)	20
Whipped tofu with Dutch carrots and dukkah , carrot and cumin dressing (gf, v, vg, df)	18
Peas and beans with goat's curd , Jamón, radishes and honeycomb	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, extra virgin olive oil (v)	25
Blue Cheese , apple, grapes, local honey, ground pine nuts and wild rocket (v)	25
Potato, kale , Aleppo chilli and rosemary (v)	25
Sopressa , white anchovies, olives, chilli and pecorino	25
Slow-roasted BBQ pork belly , caramelised onion, tomato and sage	25

From the Grill

The Bendooley chicken burger with crumbed spicy chicken breast, coleslaw, buttermilk dressing, tomato salsa, chipotle, manchego and fat chips	26
Crumbed pork shoulder with kimchi purée and pickled cucumber salad (df)	28
Spicy char-grilled spatchcock with coriander, walnut, burghul and pomegranate (df)	36
250g Black Angus eye fillet roasted onion purée, sarladaise potatoes, salsa verde, truss tomatoes 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
Rigatoni wild boar ragu with parsley, pine nuts and parmesan	32
Asparagus & pea risotto with Bendooley herbs and flowers (gf, v)	26
Wood-roasted sweet potato with coconut yoghurt, nuts, seeds, barberries and coriander (gf, v, vg, 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
Soft herb salad with saffron vinaigrette (gf, v, df)	12
Coconut , peanut and mango rice salad (gf, v, vg, df)	13
Broccoli and beans , coriander, black sesame and tahini (gf, v, df)	13
Shoestring fries with rosemary and smoked paprika salt (v)	9

Desserts

Tunisian citrus samosas with orange caramel and vanilla ice cream	14
Goat's curd parfait with blueberries and basil (gf)	14
Meringues with raspberries, vanilla yoghurt and apple gel (gf)	14
Blue cheese mousse with figs, Pedro Ximénez and walnut praline (gf)	14
Spiced roasted pineapple with tamarind, coconut and garden mint (gf)	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