

Thank you for visiting Bendooley Estate

A century ago, cattle grazed where you are sitting. Thirty years ago, we turned a hay shed into the Berkelouw Book Barn, which became a haven for bibliophiles. Today the Barn still houses thousands of books - old and new - and as well, now offers visitors an even more memorable experience.

The Barn has evolved into a unique space in which you can still enjoy the books as well as beautiful seasonal food, featuring local produce prepared by our talented chefs, complemented by wines from our vineyard and beyond.

The table at which you are dining has been crafted from majestic old trees on the property which have fallen over time.

We believe we have created something special at Bendooley Estate and we trust that you, your family and friends enjoy your time with us.



Paul Berkelouw



Bendooley
Estate

“There is no love sincerer than the love of food ”

George Bernard Shaw

Salads & Starters

Stracciatella with wagyu bresola , green tomato chutney and petites herbs (gf)	\$21
Heirloom Autumn vegetables with honey dressing , nuts, seeds and goat's milk bubbles (gf, v)	\$19
Beetroot terrine with crème fraiche , horseradish and olive dust (gf, v)	\$20
Sugar cured blue eye cod , with heirloom carrots and whipped cod roe (df)	\$22
Smoked eggplant with labneh, dates, nuts and sourdough (v)	\$20
Bendooley deli board with chicken and black pudding terrine, deli meats, olives, bacon jam and toasted Turkish bread (df)	\$32

Wood-fired Pizza

Margherita, heirloom cherry tomatoes , fresh basil, buffalo mozzarella, extra virgin olive oil (v)	\$23
Blue cheese, apple, grapes , local honey, ground pine nuts and rocket (v)	\$25
Prawns with zucchini , tomoatoes, harissa mayonnaise and sumac	\$26
Roasted pumpkin , goat's cheese, pistachio dukkha and rocket (v)	\$25
Slow cooked pork belly with caramelised onion , radicchio and balsamic glaze	\$26

From the Grill

Slow braised wagyu brisket with spicy baked beans, gremolata and tahini yoghurt (gf)	\$35
The Bendooley Burger with 200g ground prime beef, tomato relish, house-made pickle, cheddar, aioli and hand cut sabago chips	\$26
250g Black Angus eye fillet with chimichurri puree, king brown mushrooms and onion rings (gf)	\$42
Char-grilled marinated chicken skewers with cracked wheat and tomato, garlic yoghurt and petits vegetables	\$28

(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.

Garden, paddock and ocean

Linguine with picked blue swimmer crab , chilli, garlic, lemon and gremolata	\$29
Roasted celeriac with charred broccolini , onion petals, almonds and rosemary oil (v, gf)	\$28
Sri Lankan vegetable curry , eggplant pickle, black rice and coriander (v, gf, df, vg)	\$28
Duck confit , Fresenjan sauce, grilled cos and kipfler potatoes (gf)	\$34
Fish of the day - please ask about today's offerings from the fish markets	

On the side

Wood-fired flat bread with rosemary salt and parsley (v)	\$9
Soft herb garden salad with saffron vinaigrette (gf, v, df, vg)	\$12
Roasted pumpkin , fetta and pomegranate Persian salad (v, gf)	\$13
Red quinoa , baby spinach, dates, almonds and pita (v)	\$13
Shoestring fries with rosemary and smoked paprika salt (v, vg)	\$9
Marinated olives	\$9

Dessert

Tunisian citrus samosas with orange caramel and vanilla ice cream	\$14
Caramelised white chocolate with apple granita, cinnamon crumble and muscovado	\$14
Chocolate and hazelnut cream with coffee, caramelised milk and meringue (gf)	\$14
Fig and walnut parfait with candied pumpkin, sesame and pashmak	\$14
Blue cheese , with Port wine gel, praline, fruit toast and herbs	\$14

Cheese

One cheese 15 | Two cheeses 20 | Three cheeses 25

Cheese plates all served with wood-fired flat bread

Maffra cloth aged cheddar with quince paste

Mossvale blue with fig compote (VIC)

Gippsland brie with apple and pear