



**BALGOWNIE**  
BENDIGO

# Balgownie Estate Autumn Menu

2 Course Menu \$75 | 3 Course Menu \$90

6 Course Chef's Tasting Menu \$175

including matched wines

minimum 2 people

To start - complimentary Wild & Tamed Sourdough

Freshly Shucked Natural Oysters, Mignonette Dressing & Lemon

\$5 each | 55 Doz

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## Entrées

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### Pan Seared Prawns

With roasted fennel puree & parsnip crisps

### Burrata Salad

Caramelised peach, confit tomato blended with basil oil & herbs

### Maple Glazed Roasted Pumpkin

Cashew puree, crispy puy lentil dhal, & coconut

### Applewood Smoked Salmon

Pickled cucumber, turnip, dill mayonnaise topped with Yarra Valley Caviar

### Baked Brie Cheese Crunch

Poached pears, papaya and nut crumb & Nouveau Syrah reduction

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## Mains

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### Aylesbury Duck Breast

Mixed grains, pomegranate, fig & plum compote, red wine jus.

### Gippsland Pork Belly

Roasted apple, sour cabbage, cider gel & red wine jus

### Beef Strip Loin - Marble Score 2+

Mushroom goulash, butternut puree red wine jus

### Snapper Fillet

Lemon butter, confit celeriac and Capers

### Slow Cooked Lamb Shoulder

Sweet caramelised shallot, polenta cake, roasted baby carrot and red wine jus

### Orecchiette Pasta

Rainbow tomato, green beans, red pepper, salted walnuts and goats cheese

### Mediterranean Eggplant

Stuffed with chickpea, herbs topped with a tofu crumble and poppy seed dressing



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## Sides

\$10

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**French fries, aioli**

**Mixed leaf salad, pickled shallots, cherry tomato, beetroot**

**Green beans, smoked almond & house dressing**

**Crispy salt and vinegar kipfler potatoes**

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## Desserts

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**Apple Frangipane Tart**

Double cream, toasted almonds and berry coulis

**Vanilla Bean Pannacotta**

Poached strawberries, oat crisps

**Rhubarb and Custard Eton Mess**

Poached rhubarb and vanilla custard with seasonal berries

**Selection of Bendigo's Favourite Flavours Sorbets**

**French Cheese Board for 2**

Brie, Comte, Bleu D'Avergne cheeses with muscatels, apple, celery, quince paste, baguette & Lavosh

We endeavour to cater for dietary requirements upon request.

Menu is subject to change without notice.

Public holidays incur 15% surcharge. No split bills