



**BALGOWNIE**  
BENDIGO

**Balgownie Estate**  
**Easter Seafood Menu**  
**3 Course Menu \$110**

**To start - complimentary Wild & Tamed Sourdough**

**Add on a glass of our Sparkling Cuvee**

\$10 per glass

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## **Entrées**

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### **Assorted Seafood Entree**

Shared entree consisting of freshly shucked oysters, pan seared scallops with roasted fennel puree & Sauvignon Blanc-Steamed mussels with roasted garlic

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## **Mains**

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### **Snapper Fillet**

Lemon butter confit celeriac & capers

### **Prawn Risotto**

Rainbow tomato with crumbed herb oil

### **Pan Fried Salmon Steak**

Caponata, Autumn fresh vegetables paired with a chimichurri sauce

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## **Dessert**

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### **Apple Frangipane Tart**

Double cream, toasted almonds & berry coulis

### **Vanilla Bean Pannacotta**

Poached strawberries, oat crisps

### **Rhubarb and Custard Eton Mess**

Poached rhubarb & vanilla custard with seasonal berries

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

### **French Cheese Board for 2**

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