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

BALGOWNIE BENDIGO

To start - complimentary Wild & Tamed Bendigo Sourdough

Freshly Shucked Natural Oysters, Mignonette Dressing & Lemon　　　　$5 each | 55 Doz

Entrées

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, papya and nut crumb & Nouveau Syrah reduction

Mains

Aylesbury Duck Breast
Mixed grains, pomegranate, fig & plum compote

Gippsland Pork Belly
Roasted apple, sour cabbage, cider gel

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 toped with a tofu crumble and poppy seed dressing

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Sides $10

French fries, aioli

Mixed leaf salad, pickled shallots, cherry tomato, beetroot

Green beans, smoked almond & house dressing

Crispy salt and vinegar kipfler potatoes

Desserts

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 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