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NOUVEAU
BENDIGO

FATHER'S DAY MENU

2 Course; shared entrée and choice of main with complimentary sparkling wine or tap beer \$90

Add dessert for \$12

To start - complimentary Wild & Tamed Bendigo Sourdough

Freshly Shucked Natural Oysters, Mignonette Dressing & Lemon

\$5 each | \$55 Dozen

Shared Appertiser

Slow cooked American Lamb Ribs

Pomegranate, smoked yogurt, lemongrass with chilli sticky sauce

&

Pan Seared Scallops

Cauliflower puree, carrot crisps with mint and green pea crumb

Mains

Aylesbury Duck Breast

Freekh, roasted beetroot, pickled shallot, rhubarb gel & shiraz reduction

Gippsland Pork Belly

Cabbage puree, grilled baby leek, caramelized shallot & vermouth jus

Beef Strip Loin - Marble Score 2+

Mushroom goulash, butternut puree red wine jus

Humpty Doo Barramundi

Lemon butter, confit celeriac & capers

Slow Cooked Lamb Shoulder

Fennel puree, roasted carrot, pickled pearl onions

Chestnut Gnocchi

Mushroom veloute, wild mushrooms & salted walnut



BALGOWNIE
BENDIGO

Balgownie Estate Fathers Day Menu

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

Pecan Pie

Salted caramel & Mascarpone cream

Kaffir lime Pannacotta

Poached rhubarb, oat crisps & red velvet dust

Chocolate Brownie

Chocolate Fudge sauce & vanilla bean ice cream

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