

Balgownie Estate

EST. 1969

Balgownie Tasting Board (GFA, DFA)

Chef's selection of antipasto, cured meats, terrine, and rillette with accompaniments, fresh bread, brioche and croutons

For 2 / For 4 \$45 / \$65

Dips

A selection of three seasonal housemade dips with chargrilled flatbread

Extra Bread (GF available) \$5

Chunky cut chips with aioli (GF, DF) \$10.5

House marinated mixed olives (GF, DF) \$7

'Everything Wagyu' beef Carpaccio (GF, DF) \$17.5

Truffle mayonnaise, toasted hazelnuts, baby mâché
2017 Black Label Shiraz, Bendigo, Vic

Duck Croquettes (3)(DF) \$12

Wasabi mayonnaise, celery shoots
2018 Nouveau Syrah, Bendigo, Vic

Twice baked cauliflower & goats cheese soufflé (V) \$18

Golden beetroot, radish and radicchio salad
2016 Estate Chardonnay, Bendigo, Vic

Chargrilled butterflied quail (GF, DF) \$22

Corn, mint and red onion, Balgownie vincotto
2017 Sparkling Shiraz, Bendigo, Vic

Vialone nano risotto (GF, DFA) \$18/\$28

Seared tasmanian scallops, saffron and peas
2016 Black Label Chardonnay, Yarra Valley, Vic

Orrechiette Pasta (DFA) \$18/\$28

Braised duck leg, swiss brown mushrooms and fresh thyme
2017 Cabernet Franc/Syrah, Bendigo, Vic

Roasted field mushroom stuffed with semi dried tomatoes \$32

and tofu (Vegan, DF, GFA)
Quinoa, black barley, petit herbs
2017 Black Label Shiraz, Bendigo, Vic

Crispy skin duck breast (GF, DF) \$42

Ratatouille, cherry and fortified shiraz jus, celery shoots
2017 Estate Pinot Noir, Yarra Valley, Vic

Roasted monkfish wrapped in Jamon (GF, DFA) \$36

Boulangere potatoes, sauce Fumet
2016 Estate Chardonnay, Yarra Valley, Vic

Pickled lamb rump (GF, DF) \$34

Grilled eggplant, white anchovies, tomato and capers
2014 Estate Cabernet Sauvignon, Bendigo, Vic

Chicken ballotine stuffed with mushroom duxelle (GF, DFA) \$34

Black Barley, braised leek and bacon, shallot jus gras
2017 Estate Pinot Noir, Yarra Valley, Vic

Master stock braised pork belly (GF, DF) \$34

Asian greens, soy broth, crispy shallots, julienne chilli
2017 Sparkling Shiraz, Bendigo, Vic

'Everything Wagyu' skirt steak, 200g (GF, DF) \$38

Roasted peppers and tomato, gaufrette potato
2015 Estate Shiraz, Bendigo, Vic

Grass fed Angus/Hereford Scotch fillet, 250g (GF, DF) \$42

Hand cut chips, watercress salad, Centre Block shiraz jus
2015 'Centre Block' Shiraz, Bendigo, Vic

'Everything Wagyu' Porterhouse, 250g (GF, DFA) \$58

Broccolini, parmesan roasted field mushroom, dijon mustard
2014 'Old Vine' Shiraz, Bendigo, Vic

Buttered broccolini & toasted almonds \$8.5

Rocket, Parmesan, pear & walnut salad \$8.5

Duck fat roasted lyonnaise potatoes \$9.5

Creme brûlée (GF) \$17

Sticky fig pudding \$18

Butterscotch sauce, honey and pistachio parfait

Poached Quince \$18

Hazelnut shortbread, creme mousseline, lemon balm

Chocolate Assiette (GF) \$20

White chocolate panna cotta, double chocolate
parfait, honeycomb popcorn

Housemade cookie selection \$4

Housemade Petit Fours (3) \$10

Raspberry Friand (GF) \$4

Vanilla Macaron (GF) \$4

Chocolate truffle (GF) \$4

Balgownie Cheese Board (GFA)

Onetik Chebris, France
(Ewe's & goat's milk- semi hard)

Le Dauphin Double Cream Brie, France
(Cow's milk- soft)

Cashel Blue, Ireland
(Cow's milk- Blue)

Served with, quince & pinot gris jelly, muscatels, fresh pear,
bread & lavosh

1 cheese \$20 / 2 cheese \$32/ 3 cheese \$42

Dietary requirements can be catered for.

Please consult with your waiter

Public Holidays incur a 10% surcharge.

No Split Bills

Connect with us!



@balgowniebendigo



Balgownie Estate Bendigo

Balgownie Estate

EST. 1969

Aperitifs

Pretty in Pink Cocktail Animus Gin, Pink Lemonade and lime	\$18
Pear and Elderflower Cocktail Pear Vodka, St Germaine and lime	\$18
Balgownie Sparkling Cocktail	\$12
Peach & Ginger Sparkling Cocktail	\$12
Balgownie Kir Royale	\$12
Aperol Spritz	\$13
Pimm's No.1 Cup, England	\$12

Spirits

Campari, Italy	\$10
Animus 'Macedon Dry' Gin, Kyneton, Aus	\$14
Grey Goose Vodka, France	\$13
Woodford Reserve Bourbon, USA	\$13
Dimples Scotch Whisky, Scotland	\$13
Pernod, France	\$9
Pastis de Marseille, France	\$10

Beer & Cider

Brookes Bendigo Draught	\$8.5
Brookes American Pale Ale	\$9.5
Cascade Premium Light	\$7
Harcourt Apple Cider 500ml	\$14
Harcourt Pear Cider 500ml	\$14

Soft Drinks

Strangelove Ginger Beer Lemon	\$6
Strangelove Tonic (Mixer 180ml)	\$6
San Benedetto Sparkling Mineral Water 500ml	\$6.5
Harcourt Sparkling Apple Juice	\$6.5
Lemon, Lime and Bitters	\$5.5
Coke Coke Zero Sprite	\$4
Apple Juice Orange Juice	\$4

Wines By The Glass

Sparkling & Champagne

	G	B
NV Balgownie Estate Premium Cuvee, <i>Bendigo, Vic</i>	\$9	\$31
2017 Balgownie Sparkling Shiraz, <i>Bendigo, Vic</i>	\$10	\$39

White

2017 Balgownie Black Label Sauvignon Blanc, <i>Yarra Valley, Vic</i>	\$9	\$35
2017 Balgownie Black Label Pinot Gris, <i>Yarra Valley, Vic</i>	\$9	\$35
2016 Balgownie Black Label Chardonnay, <i>Yarra Valley, Vic</i>	\$9	\$35
2016 Balgownie Estate Chardonnay, <i>Bendigo, Vic</i>	\$12	\$55

Rose

2018 Balgownie Black Label Rose, <i>Bendigo, Vic</i>	\$9	\$35
--	-----	------

Red

2016 Balgownie Black Label Pinot Noir, <i>Yarra Valley, Vic</i>	\$9	\$35
2017 Balgownie Estate Pinot Noir, <i>Yarra Valley, Vic</i>	\$12	\$55
2018 Balgownie Nouveau Syrah, <i>Bendigo, Vic</i>	\$9	\$35
2017 Balgownie Black Label Cabernet Franc & Syrah, <i>Bendigo, Vic</i>	\$10	\$39
2016 Balgownie Black Label Sangiovese, <i>Bendigo, Vic</i>	\$10	\$39
2017 Balgownie Black Label Shiraz, <i>Bendigo, Vic</i>	\$9	\$35
2015 Balgownie Estate Shiraz, <i>Bendigo, Vic</i>	\$12	\$55
2015 Balgownie Estate 'Centre Block' Shiraz, <i>Bendigo, Vic</i>	\$14.5	\$65
2013 Balgownie Estate 'Old Vine' Shiraz, <i>Bendigo, Vic</i>	\$28	\$130
2016 Balgownie Black Label Cabernet Merlot, <i>Bendigo, Vic</i>	\$9	\$35
2014 Balgownie Estate Cabernet Sauvignon, <i>Bendigo, Vic</i>	\$12	\$55

Dessert

NV Balgownie Estate Tawny Fortified Shiraz, <i>Bendigo, Vic</i> 375ml	\$10	\$40
2016 Diznoko Late Harvest Furmint, <i>Tokaji, Hungary</i> 500ml		\$75

No Split Bills

Connect with us!



@balgowniebendigo



Balgownie Estate Bendigo

Wine By the Bottle

Balgownie

2013 Balgownie Estate Chardonnay, <i>Bendigo, Vic</i>	\$70
2009 Balgownie Estate Merlot, <i>Bendigo, Vic</i>	\$80
2011 Balgownie Estate Shiraz, <i>Bendigo, Vic</i>	\$70
2008 Balgownie Estate Shiraz, <i>Bendigo, Vic</i>	\$85
2005 Balgownie Estate Shiraz, <i>Bendigo, Vic</i>	\$100
1998 Balgownie Estate Shiraz, <i>Bendigo, Vic</i>	\$160
2010 Balgownie Estate Cabernet Sauvignon, <i>Bendigo, Vic</i>	\$85
2003 Balgownie Estate Cabernet Sauvignon, <i>Bendigo, Vic</i>	\$105
1998 Balgownie Estate Cabernet Sauvignon, <i>Bendigo, Vic</i>	\$160

International

Laherte Freres 'Ultradition' Brut, <i>Champagne, France</i>	\$110
2016 Von Buhl Riesling 'Troocken', <i>Pfalz, Germany</i>	\$55
2016 Mas de Libian, Grenache/Syrah, <i>Rhone, France</i>	\$65

Digestifs

Tesseron Lot 90 XO Cognac	\$22
Pierre-Marie Chermette Creme de Cassis	\$8
Frangelico	\$8
Kahlua	\$7
Espresso Martini	\$22

Tea & Coffee

Mansfield Coffee Merchant Barista Coffee	\$4.5
Latte, Cappuccino, flat white, espresso, long black, macchiato, mocha, chai, hot chocolate	
Extra Shot / mug	\$0.5
Soy Milk/ Almond Milk	\$0.5
Chamellia Specialty Tea	\$4.5
<i>English Breakfast, Earl Grey, Chamomile, Peppermint, Chai Masala, Lemongrass, Gunpowder Green</i>	

Balgownie Estate's Bendigo vineyard was originally planted by local pharmacist Stuart Anderson in 1969. The initial plantings consisted of five acres of Cabernet Sauvignon and Shiraz and these varieties are still the mainstay of the vineyard today.

The vineyard is planted on alluvial clay soils that are low in fertility but provide good moisture retention. These soils naturally limit yields and produce grapes with depth and intensity. The Bendigo climate is characterised by its continentality with warm summers and cold winters. The warm days and cool night during the ripening period are ideal for producing intense and ageworthy red wines.