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menu

## Starters

<b>Bread Roll</b> (gfa/v)	\$2
<i>toasted roll with dukkha and balsamic olive oil</i>	
<b>Garlic Focaccia</b> (gfa/v)	\$8
<i>toasted focaccia with house made garlic butter</i>	
<b>Mushroom Pizza Bread</b> (v)	\$14
<i>roasted wild mushrooms, green pea, garlic butter &amp; parmesan</i>	
<b>Dips &amp; Flatbread</b> (gfa/v)	\$14
<i>house-made dips served with chargrilled flatbread</i>	
<b>Croquettes</b>	\$12
<i>crispy pancetta and creamy chive mash with house made tomato chutney</i>	
<b>Braised Pork Meatballs</b> (gfa)	\$12
<i>house made pork mince, fennel and red onion meatballs in tomato sugo served with crusty bread</i>	
<b>Baked Brie</b> (gfa)	\$12
<i>oven baked brie with thyme, caramelised onion and lavosh</i>	
<b>Roast Pumpkin Arancini</b> (v)	\$12
<i>vegetarian arancini made from roast pumpkin, sage and blue cheese served with aioli</i>	
<b>Duck Spring Rolls</b>	\$12
<i>Peking duck &amp; cabbage spring rolls served with sweet chilli sauce</i>	
<b>Cauliflower Bites</b> (gf/v/vg)	\$12
<i>crispy fried spiced cauliflower florets served with chilli relish</i>	
<b>Benji Share Platter</b>	\$45
<i>two dips with toasted flatbread, arancini, lemon pepper squid, baked brie and cauliflower bites</i>	

## Benji Burgers

<b>Beef Burger</b> (gfa)	\$22
<i>house made 200g beef patty, swiss cheese, American mustard, tomato sauce and zucchini pickles</i>	extra Patty \$6
<b>Haloumi Burger</b> (gfa/v)	\$20
<i>grilled haloumi, roasted pumpkin hummus, roasted tomato, Asian herbs and aioli</i>	
<b>Moroccan Chicken Burger</b> (gfa)	\$22
<i>marinated chicken tenderloins, lettuce, sliced tomato, smashed avocado and a dill aioli</i>	
<b>Vego burger</b> (gfa/v/vg)	\$20
<i>sweet potato and black bean patty, lettuce, sliced tomato, smashed avocado and tomato chutney</i>	

\*All burgers served on a seeded brioche bun with chips and side of tomato sauce

## The Pub Classics

<b>Cider Battered Barramundi</b> (gfa)	\$22
<i>James Squire apple cider battered barramundi with chips, garden salad and house made tartare</i>	
<b>Lemon Pepper Squid</b> (gfa)	\$22
<i>crispy fried Australian squid with chips, garden salad and aioli</i>	
<b>Chicken Schnitzel</b>	\$21
<i>300g crumbed chicken breast schnitzel with chips, garden salad and choice of standard sauce</i>	add Parmigiana topping \$3
<b>Bangers &amp; Mash</b> (gf)	\$22
<i>thick pork sausages on a creamy mashed potato with bacon, peas and onion gravy</i>	

## Mains

<b>Power Bowl</b> (gfa/v/vg)	\$21
<i>black rice, quinoa, heirloom cherry tomatoes, Asian herbs, avocado with a tarragon and shallot vinaigrette</i>	Add Chicken or Haloumi \$5
<b>Lamb Rump</b> (gf)	\$28
<i>served on a bed of lentil quinoa dahl with spiced cauliflower and coconut yoghurt</i>	
<b>Confit Chicken Maryland</b> (gf)	\$30
<i>served on a wild mushroom risotto with crispy pancetta and a tarragon butter</i>	
<b>Pan Fried Salmon</b> (gf)	\$31
<i>with roasted baby beetroots, sugar snap peas, toasted walnuts, goats cheese and a candied balsamic drizzle</i>	
<b>Scotch</b> (gf)	\$42
<i>400g Bindaree scotch served medium with red wine fondant potato and caramelized shallots</i>	
<b>Pappardelle</b> (v)	\$21
<i>al dente pappardelle pasta with seasonal roasted garden vegetables mixed through a tomato sugo finished with shaved parmesan</i>	

## Sides

<b>Sweet Potato Chips</b> (gf/v/vg) – <i>with dill aioli</i>	\$11
<b>Fries</b> (v/vg) – <i>with tomato sauce</i>	\$9
<b>Garlic Mash</b> (gf/v)	\$6
<b>Bowl of Peas</b> (gf/v/vg)	\$6
<b>Roasted Vegetable</b> (gf/v/vg)	\$8

## Sauces

- Mushroom & Thyme  
Pepper & Rosemary  
Plain Gravy  
Red Wine Jus*

\$3