

B

Menu

Starters

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

Benji Burgers

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

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

The Pub Classics

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

Mains

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

Sides

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

Sauces

\$3

Mushroom & Thyme

Pepper & Rosemary

Plain Gravy

Red Wine Jus