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*Menu*

## Starters

<b>Bread Roll</b> (gfa/v)	<b>\$2</b>
<i>toasted roll with dukkha and balsamic olive oil</i>	
<b>Garlic Focaccia</b> (gfa/v)	<b>\$8</b>
<i>toasted focaccia with house made garlic butter</i>	
<b>Mushroom Pizza Bread</b> (v)	<b>\$14</b>
<i>roasted wild mushrooms, green pea, garlic butter &amp; parmesan</i>	
<b>Dips &amp; Flatbread</b> (gfa/v)	<b>\$14</b>
<i>house-made dips served with chargrilled flatbread</i>	
<b>Panko Mushrooms</b> (v/vg)	<b>\$12</b>
<i>crispy fried panko crumbed shitake mushrooms served with sweet chilli sauce</i>	
<b>Braised Pork Meatballs</b> (gfa)	<b>\$14</b>
<i>house made pork mince, fennel and red onion meatballs in tomato sugo served with crusty bread</i>	
<b>Baked Brie</b> (gfa)	<b>\$15</b>
<i>oven baked brie with thyme, caramelised onion and lavosh</i>	
<b>Roast Pumpkin Arancini</b> (v)	<b>\$14</b>
<i>vegetarian arancini made from roast pumpkin, sage and blue cheese served with aioli</i>	
<b>Duck Spring Rolls</b>	<b>\$15</b>
<i>Peking duck &amp; cabbage spring rolls served with sweet chilli sauce</i>	
<b>Salt &amp; Pepper Tofu</b> (gf/v/vg)	<b>\$14</b>
<i>house coated deep fried tofu served on an Asian inspired salad with a tangy sesame dressing</i>	
<b>Benji Share Platter</b>	<b>\$49</b>
<i>two dips with toasted flatbread, arancini, lemon pepper squid, baked brie and panko mushrooms</i>	

## Benji Burgers

**Beef Burger** (gfa) \$22

*house made 200g beef patty, American cheddar, crispy onion rings*

tomato relish and mustard extra Patty \$6

**Grilled Haloumi Burger** (gfa/v) \$22

*grilled haloumi, charred onion slices, tomato, lettuce, tomato relish and coriander*

**Cajun Fried Chicken Burger** (gfa) \$22

*cajun marinated chicken tenders, lettuce, pickled vegetables, smashed avocado and aioli*

**Benji Vegan burger** (gfa/v/vg) \$22

*Plant based patty, tomato, lettuce, vegan cheddar, mustard and tomato chutney in a Turkish bun*

**\*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*

Sauces \$3

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

## Mains

<b>Power Bowl</b> (gfa/v/vga)	<b>\$26</b>
<i>Haloumi, black rice, quinoa, heirloom cherry tomatoes, micro herbs, mesculin greens, avocado with a tarragon and shallot vinaigrette</i>	
	Add Chicken \$5
<b>Grilled Chicken Salad</b> (gf)	<b>\$22</b>
<i>Cajun spiced chicken tenders, roasted vegetables, mesculin greens fetta with a tarragon and shallot vinaigrette</i>	
<b>Red Wine Braised Chicken</b> (gfo)	<b>\$28</b>
<i>Served with olive, tomatoes, zucchini, chorizo on a herbed couscous</i>	
<b>Oven Roasted Barramundi</b> (gf)	<b>\$25</b>
<i>Barramundi fillets with heirloom cherry tomatoes, crispy shallots, smashed avocado, mesculin leaves, Asian Herbs and drizzled with Olive oil</i>	
<b>Grilled Lamb Cutlets</b> (v)	<b>\$26</b>
<i>Served with halved garlic confit, spiced balsamic baby carrots, fresh mint, feta &amp; a lemon olive oil drizzle</i>	
<b>Eye Fillet</b> (gf)	<b>\$38</b>
<i>200g Beef Eye Fillet served with sweet potato lyonnaise, charred broccolini and demi glace</i>	
<b>Scotch Fillet</b> (gf)	<b>\$45</b>
<i>400g Bindaree scotch served with house made creamy mashed potato, Garden salad and a red wine jus</i>	
<b>Penne</b> (v)	<b>\$22</b>
<i>al dente penne in roasted pumpkin cream, shaved parmesan, zucchini &amp; crispy prosciutto</i>	

## Sides

<b>Sweet Potato Chips</b> (gf/v/vg) – with aioli	<b>\$11</b>
<b>Fries</b> (v/vg) – with tomato sauce	<b>\$9</b>
<b>Roasted Vegetable</b> (gf/v/vg)	<b>\$8</b>
<b>Side Salad</b> (gf/v/vg)	<b>\$8</b>