

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>	
Panko Mushrooms (v/vg)	\$12
<i>crispy fried panko crumbed shitake mushrooms served with sweet chilli sauce</i>	
Braised Pork Meatballs (gfa)	\$14
<i>house made pork mince, fennel and red onion meatballs in tomato sugo served with crusty bread</i>	
Baked Brie (gfa)	\$15
<i>oven baked brie with thyme, caramelised onion and lavosh</i>	
Roast Pumpkin Arancini (v)	\$14
<i>vegetarian arancini made from roast pumpkin, sage and blue cheese served with aioli</i>	
Duck Spring Rolls	\$15
<i>Peking duck & cabbage spring rolls served with sweet chilli sauce</i>	
Salt & Pepper Tofu (gf/v/vg)	\$14
<i>house coated deep fried tofu served on an Asian inspired salad with a tangy sesame dressing</i>	
Benji Share Platter	\$49
<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

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

Sides

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