

B

Menu

Starters

Turkish Bread (gfa/v)	\$6
<i>toasted turkish with dukkha & balsamic olive oil</i>	
Garlic Bread (gfa/v)	\$9
<i>toasted turkish with house made garlic butter</i>	
Mushroom & Rocket Pizza (gfa)	\$16
<i>garlic butter, mozzarella cheese, topped with mushrooms, onion & rocket</i>	
Dips & Flatbread (gfa/v)	\$14
<i>house-made dips served with chargrilled flatbread</i>	
Arancini (v)	\$16
<i>spinach and mozzarella arancini served with house made aioli</i>	
Broccoli & Cheese Bites (v)	\$14
<i>panko crumbed bites fried & served with a green tomato chutney</i>	
Vegan Meatballs (v/vg)	\$16
<i>in a napolitana sauce with toasted turkish bread</i>	
Duck Spring Rolls	\$16
<i>peking duck & cabbage spring rolls served with sweet chilli sauce</i>	
Cheese Plate (gfa/v) serves 3-4	\$29
<i>brie, blue cheese & cheddar served with dried fruits & lavosh</i>	
Benji Share Platter (gfa/va) serves 3-4	\$49
<i>baked brie, prawn grenades, spinach arancini, broccoli bites & two housemade dips served with grilled flatbread & lavosh</i>	

Benji Burgers

Beef Burger (gfa)	\$22
<i>house made 200g beef patty, bacon, tomato, lettuce, onion rings, beetroot & mustard</i>	
	extra patty \$6
Crumbed Haloumi Burger (gfa/v)	\$22
<i>crumbed haloumi slices, lettuce, tomato, avocado & sweet chilli aioli</i>	
Grilled Chicken Burger (gfa)	\$22
<i>grilled chicken thigh fillet, lettuce, tomato, swiss cheese & wasabi aioli</i>	
Benji Vegan burger (gfa/v/vg)	\$22
<i>smokey kale and quinoa patty, lettuce, tomato & chutney</i>	

***all burgers served on a turkish bun with chips and side of tomato sauce**

The Pub Classics

Cider Battered Barramundi (gfa)	\$22
<i>james squire apple cider battered barramundi with chips, garden salad & house made tartare</i>	
Lemon Pepper Squid (gfa)	\$22
<i>crispy fried Australian squid with chips, garden salad & aioli</i>	
Chicken Schnitzel	\$23
<i>300g crumbed chicken breast schnitzel with chips, garden salad</i>	
<i>& choice of standard sauce</i>	add parmigiana topping \$2
Bangers & Mash (gf)	\$22
<i>thick pork sausages on creamy mashed potato with bacon, peas & onion gravy</i>	

Sauces

\$3

mushroom & thyme, pepper & rosemary, plain gravy, red wine jus

Mains

Power Bowl (gfa/v/vga)	\$26
<i>a health bowl of mesculin greens, tri-coloured quinoa, cashew nuts, cherry tomatoes, cucumber, spanish onion, vinaigrette with a choice of chicken, haloumi or tofu</i>	
Linguine (v)	\$24
<i>with artichoke, cannellini beans, baby bocconcini in a white wine & olive oil sauce</i>	
Salmon (gf)	\$32
<i>pan roasted salmon fillet with prosciutto, artichoke puree, sundried tomatoes served on grilled flatbread</i>	
Asian Salad (gf)	\$25
<i>asian inspired salad of greens, onion, carrots, cucumber & chilli flakes with a tamarind dressing and a choice of chicken, grilled squid or tofu</i>	
BBQ Pork Riblets	\$28
<i>oven cooked BBQ pork riblets served with chips & a side salad</i>	
Eye Fillet (gfa)	\$42
<i>served with potato wedges, rocket & a balsamic glaze</i>	

Sides

Sweet Potato Chips (gf/v/vg) – with aioli	\$11
Fries (v/vg) – with tomato sauce	\$9
Wedges (v) – with sweet chilli & sour cream	\$11
Roasted Vegetables (gf/v/vg)	\$8
Garden Salad (gf/v/vg)	\$8