

SUMMER SET MENU

STARTERS

GARLIC BREAD

toasted turkish with house made garlic butter (gfa/v)

DUO OF DIPS

house made dips served with chargrilled flatbread (v/gfa)

SPINACH ARANCINI

spinach and mozzarella arancini with house made aioli (v)

VEGAN MEATBALLS

in napolitana sauce with toasted turkish bread (vg)

DUCK SPRING ROLLS

peking duck & cabbage spring rolls served with sweet chilli sauce

MAINS

CHICKEN SCHNITZEL

300g panko crumbed schnitzel served with chips, salad & choice of sauce (parmi included)

CIDER BATTERED BARRAMUNDI

james squire apple cider battered barramundi served with chips, salad & house made tartare sauce (gfa)

LEMON PEPPER SQUID

crispy fried australian squid with chips, salad & aioli (gfa)

PAN ROASTED SALMON

served with prosciutto, artichoke puree & sundried tomatoes on grilled flatbread (gf)

ASIAN SALAD

asian inspired salad of greens, onion, carrot, cucumber & chilli flakes, with a tamarind dressing & choice of chicken, grilled squid or tofu (gf)

EYE FILLET

served with potato wedges, rocket & balsamic glaze (gfa)

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DESSERTS

PEAR & WALNUT CAKE
served with vanilla ice cream (gf/dfa)

LEMON & LIME CHEESECAKE
served with mango sorbet (gf)

CHOCOLATE MUDCAKE
served with walnuts (vg,df)

SIDES

CHIPS \$9
SWEET POTATO CHIPS \$11

SALAD BOWL \$9
BREAD ROLLS \$2PP

ENTREE & MAIN \$48
ENTREE, MAIN & DESSERT \$60

MUST BE PREORDERED FOR
GROUPS OVER 8 PEOPLE

*B*ENJAMIN
— on Franklin