

B

Menu

Starters

Turkish Bread (gfa/v)	\$8
<i>toasted turkish with dukkha & balsamic olive oil</i>	
Garlic Bread (gfa/v)	\$10
<i>toasted turkish with house made garlic butter</i>	
Vegetarian Pizza (gfa/v)	\$18
<i>sliced potato, roasted beetroot, feta cheese with a napolitana sauce and mozzarella finished with a balsamic glaze</i>	
Dips & Flatbread (gfa/v)	\$18
<i>duo of house-made dips served with chargrilled flatbread & lavosh</i>	
Arancini (v)	\$17
<i>japanese style miso arancini served with house made wasabi aioli</i>	
Crumbed Camembert Segments (v)	\$16
<i>panko crumbed camembert cheese bites served with lavosh & a green tomato chutney</i>	
Duck Spring Rolls	\$17
<i>peking duck & cabbage spring rolls served with sweet chilli sauce</i>	
Chicken Karaage	\$16
<i>japanese style fried chicken served with wasabi aioli</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>crumbed camembert segments, prawn grenades, miso arancini, chicken karaage & two housemade dips served with grilled flatbread & lavosh</i>	
Sweet Potato Chips (gf/v/vga) – with aioli	\$12
Fries (v/vg) – with tomato sauce	\$11
Wedges (v/vga) – with sweet chilli & sour cream	\$13

Benji Burgers

Beef Burger (gfa) **\$24**

*house made 200g beef patty, bacon, american cheddar, tomato, lettuce,
onion rings & mustard* extra patty \$6

Grilled Haloumi Burger (gfa/v) **\$24**

*grilled haloumi slices, lettuce, tomato, beetroot puree and smashed
avocado*

Fried Chicken Burger (gfa) **\$24**

deep fried chicken thigh fillet, lettuce, tomato, grilled pineapple with BBQ sauce & aioli

Benji Vegan burger (gfa/v/vg) **\$24**

*plant based patty, vegan cheese, lettuce, tomato, mustard & tomato
chutney*

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

The Pub Classics

Beer Battered Barramundi (gfa) **\$24**

beer battered barramundi with chips, garden salad & house made tartare

Lemon Pepper Squid (gfa) **\$24**

crispy fried australian squid with chips, garden salad & aioli

Chicken Schnitzel **\$24**

300g crumbed chicken breast schnitzel with chips, garden salad

& choice of standard sauce add parmigiana topping **\$2**

Eggplant Schnitzel (v/vgo) **\$24**

house made crumbed eggplant schnitzel with chips, garden salad

& choice of standard sauce add parmigiana topping (vgo) **\$2**

Bangers & Mash (gf) **\$24**

*thick pork sausages on creamy mashed potato with bacon,
peas & onion gravy*

Sauces (gf) **\$3**

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

Mains

Power Bowl (gfa/v/vga)	\$26
<i>mesculin greens, cherry tomatoes, cucumber, spanish onion, feta cheese, quinoa, chickpeas and a vinaigrette with a choice of chicken, haloumi or tofu</i>	
Chilli, Garlic & Tofu Tagliatelle (v/vg)	\$24
<i>tagliatelle tossed in a soy tofu mince with chilli & garlic and chopped broccolini</i>	
Vegetable Curry (gfa/v/vg)	\$24
<i>eggplant, zucchini, carrot and capsicum cooked in a yellow curry served with jasmine rice and a pappadum</i>	
Skin On Barramundi (gf)	\$29
<i>oven baked barramundi fillets on cauliflower mash, black rice with chilli flakes & lemon zest</i>	
Roasted Pork Belly in Red Curry (gf)	\$32
<i>served with jasmine rice and steamed green beans</i>	
Braised Beef Cheeks	\$35
<i>marinated and slow cooked for 6 hours in red wine served with grilled broccolini on garlic mashed potato & gremolata</i>	
250g Eye Fillet (gf)	\$42
<i>served with roasted kipfler potatoes, beetroots, portobello mushroom with a red wine jus</i>	
400g Scotch Fillet (gfa)	\$45
<i>served with chips, salad with a choice of standard sauce</i>	

Sides

Sweet Potato Chips (gf/v/vga) – with aioli	\$5
Fries (v/vg) – with tomato sauce	\$4
Wedges (v/vga) – with sweet chilli & sour cream	\$5
Roasted Vegetables (gf/v/vg)	\$7
Garden Salad (gf/v/vg)	\$7