



BENJAMIN
— *on Franklin*

HEAD CHEF JACOB BRAMICH-WHITE

233 FRANKLIN STREET, ADELAIDE SA BENJAMINONFRANKLIN.COM.AU

TAPAS

ONE FOR A SNACK \$12 OR THREE TO SHARE \$30

BUTTERMILK FRIED CHICKEN

smoked chipotle relish

DUO OF DIPS

charred garlic focaccia

ADD OLIVES + \$3

CRISPY TOFU, PICKLED CARROT, CORIANDER & FRIED SHALLOT SALAD

chilli sesame dipping sauce

CHARRED CHORIZO, PEA & ROCKET SALAD

saffron aioli

BARRAMUNDI, JALAPEÑO, SPRING ONION & SWEETCORN FRITTERS

roast garlic aioli

VEAL & PORK MEATBALLS

smoky paprika & charred garlic focaccia

MIXED MUSHROOM, GRANA PADANO & TOASTED PINE NUT GRATIN

balsamic caramel

CHIPOTLE PULLED CHICKEN

quinoa waffle, sriracha & ruby chard salad

SHARING

SHARE THE BEST BITS

CURED MEATS \$25 - SEE SPECIALS BOARD

with pickled vegetables & charred garlic focaccia

THREE CHEESE PLATE \$25

quince, lavosh & toasted nuts

ROAST GARLIC, THYME & ROSEMARY BREAD \$6

SIDES

\$9 OR HALF SERVE \$4.5

PARMENTIER POTATOES (GF)   AVAILABLE

thyme salt

**ROCKET, RADICCHIO, PARMESAN, GREEN OLIVE,
ROAST CAPSICUM SALAD** (GF) 

balsamic caramel

CRISPY FRIES 

roast garlic aioli

BLACK CABBAGE & PANCETTA COLCANNON (GF)

PIZZAS \$20

HOUSE MADE PIZZA BASES

\$15 ALL DAY TUESDAY

MARGHERITA 

fresh tomatoes, basil & mozzarella

SMOKEY CHIPOTLE CHICKEN

*roast capsicum, red onion, mozzarella topped with
fresh rocket*

POTATO & GREEN OLIVE 

baby spinach, roast fennel & mozzarella

PANCETTA, SUGO, MUSHROOM & ARTICHOKE

grana padano

GLUTEN FREE BASES AVAILABLE ADD \$5.0 (GF)

PUB GRUB

BEEF BURGER \$20

(\$15 ON WEDNESDAY)

maple bacon, garlic pickles, tomato, American cheese & jalapeno sriracha on a brioche bun

GLUTEN FREE BUN AVAILABLE \$2

BUTTERMILK FRIED CHICKEN BURGER \$20

(\$15 ON WEDNESDAY)

rocket, tomato, garlic pickles & sriracha on a brioche bun

GLUTEN FREE BUN AVAILABLE \$2

HERB & PANKO CRUMBED CHICKEN SCHNITZEL \$18

chips & garden salad

ADD A SAUCE + \$2.5

CREAMY MUSHROOM, PEPPER, RED WINE GRAVY, PARMIGIANA

BARRAMUNDI BATTERED OR GRILLED \$20 DF

chips, garden salad & a roast garlic aioli

SALT & PEPPER SQUID \$20 DF GF AVAILABLE

chips, garden salad & a roast garlic aioli

ROAST FENNEL, CHARRED CAPSICUM, GREEN OLIVE, CRISPY CHICK PEA, CHERRY TOMATO & ROCKET SALAD \$20 GF ▽

balsamic caramel

QUINOA, FREEKEH, BEETROOT, RADICCHIO, DUKKAH & GOJI BERRY SALAD GF ▽

pomegranate molasses vinaigrette

ADD CHORIZO + \$5

ADD BUTTERMILK FRIED CHICKEN + \$5

ADD CRISPY TOFU + \$5

CHEF PLATES

CELEBRATING LOCAL & SEASONAL PRODUCE

MOROCCAN SPICED LAMB RUMP \$30 DF

couscous tabouleh, pickled eggplant with a lime hummus dressing

BEER SUGGESTION: NEW BELGIUM CITRADELIC IPA

PAROO KANGAROO \$29

pickled carrot, cauliflower puree, charred cos, espresso crumb & red wine jus

BEER SUGGESTION: LOBETHAL CHOCOLATE OATMEAL STOUT

POTATO GNOCCHI \$25

mixed mushroom fricassee, baby spinach, pangrattato & shaved grana padano

BEER SUGGESTION: BALTER BROWN ALE

JAMBALAYA \$24 DF GF

slow cooked chicken, chorizo, capsicum, prawns, tomato, wild rice with spring onion & fresh herbs

BEER SUGGESTION: WOLF OF THE WILLOWS XPA

BERKSHIRE PORK LOIN \$28

stuffed with black garlic & mixed herbs, black cabbage & pancetta colcannon, roast fennel & red wine jus

BEER SUGGESTION: MISMATCH ARCHIE'S RED ALE

PANCETTA ROLLED CHICKEN \$27 GF

stuffed with scorched corn, kidney beans, warm black rice salad, cherry tomatoes, spring onion, toasted pine nuts topped with shaved grana padano

BEER SUGGESTION: KAIJU KRUSH! TROPICAL PALE

LOCAL FISH OF THE DAY

please see staff

LOCAL MEAT OF THE DAY

please see staff