

THE BENSON

RESTAURANT & BAR

Dishes are designed to be shared and enjoyed together. Infused with local flavours, we recommend ordering 2-3 share plates and a side between two

BENSON GRAZING BOARD

Cured meats, antipasti morsels, crusty bread, hummus, chutney, olives 55

SMALL PLATES

Turkish bread, confit garlic, herbs, sea salt 9

Wild mushroom arancini, prune puree, porcini essence 11

Salt & pepper squid, citrus aioli, pickles 15

Ash cured salmon, pumpkin, orange emulsion, blueberry 19

Seared scallops, mustard seeds, wild rice, Romanesco, Australian raisins 18

Roasted cauliflower, hummus, herbs, dukkah 15

Rustic pork rilletes, pickled cucumber, beetroot, capers, Turkish bread 16

SIDES

Rosemary potato, thick yoghurt, spiced dukkha, chilli pepper, crisp onion 12

Seasonal green vegetables, olive oil, hazel nuts 11

Potato chips, garlic aioli 10

Mixed Green salad, mustard & strawberry vinegar dressing 11

SHARE PLATES

300 g Grain fed Beef scotch fillet, baby carrots, red wine reduction 36

Beer battered Barramundi, Asian slaw, ginger dressing, lemon mayo 26

Pan roasted Tiger prawns, confit garlic, pineapple, vine tomato, roasted capsicum 32

Pork belly, apple sauce, black beans, hazelnut 29

Slow cooked beef cheek Bourguignon style, potato, mushrooms, carrot 28

Roasted Portobello, baby carrot, confit potato, black beans, parsley 24

Grilled prawns, Barramundi, mussels, squid, cream enriched seafood bisque 32

DESSERTS

Chocolate & thyme Marquise, berry coulis, hazelnut Mascarpone 15

Classic tiramisu sponge fingers, mascarpone, Zabaglione, coffee 15

Crème Brûlée, served with Madeleine – ask our friendly staff for today's flavour 15

Gluten free bread is available

Please let us know if you have any dietary requirements.

Public Holiday Surcharge: 15%