

DINNER MENU

SMALL & SHARE

Turkish bread, confit garlic, sea salt **10**

Prawn tempura, dynamite sauce **15**

Benson fried chicken, chilli, coriander, Thai BBQ sauce **15**

Seared scallops, candied pear, burnt parsnip emulsion **19**

Pork rillettes, pickles, crusty bread **22**

350gr bucket of fresh prawns, seafood sauce **32**

Tacos, fish or chicken, slow-roasted bell pepper, pickled onion **19**

Chargrilled corn ribs, paprika, parmesan, chipotle mayo **12**

The Benson Grazing Board
Assorted cold meat cuts, antipasti, cheese, bread, crackers
\$46 for 2 people

SIDES

Steamed broccolini, butter, hazelnuts **13**

Garden salad **12**

Hand cut chips, garlic aioli **11**

Please advise our team should you have any special dietary requirements, allergies or intolerances.

DINNER MENU

MAINS

200gr Angus beef tenderloin, confit potato, courgettes **48**

350gr Rib eye, mushroom sauce, chips **42**

BBQ pork ribs, triple-cooked baby potato, salad ½ or full rack **38 / 59**

Beer-battered fish 'n' chips, mushy peas, tartare sauce **30**

Braised beef rib, wasabi purée, mango-tomato salad **40**

Homemade fettucine, grilled king prawns, tomato sauce **32**

Prosciutto wrapped chicken mignon, sundried tomato,
basil pesto, peas **36**

Baked cauliflower, hummus, pickled onion, crispy capers,
aromatic dukkha **26**

Caesar salad, prawns, crispy cos, bacon, parmesan, egg,
anchovy, croutons **27**

Chickpea salad, roasted peppers, onion, cucumber,
Kalamata olives, parsley **25**

DESSERT

Tropical chocolate coconut cake, coconut ganache **16**

Mango cheesecake, raspberry coulis **16**

Cherry Ripe brownie, mint pesto, vanilla ice cream **16**

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