

BENSONS MENSIONS Starters



SOUP OF THE DAY

\$10

served with toast

ARANCINI BALL

\$12

pumpkin and feta with pesto mayo dipping sauce (v)

GARLIC BREAD

59

cheesy garlic oven backed ciabatta roll to share (gf, v)

CALAMARI

\$15

crispy fried squid served with a garden salad w aioli.

DIPS

\$12

house selection (beetroot hommus, avocado, pesto mayo) with sourdough (v,gf)

BRUSCHETTA

\$12

toasted Turkish roll with tomato, fetta, red onion, balsamic glaze & basil (gf)

WAGYU MEATBALLS

515

cooked in tomato concassed, topped with cheese and served with toast (gf)





main course

BEEF CHEEK \$30

tender roast beef cheek with mash potato, green vegetables and red wine jus. (gf)

CHICKEN & MUSHROOM RISOTTO \$26

creamy Arborio rice cooked with mushroom, chicken, garlic white wine, parmesan, herbs and spinach. (gf)

ROAST OF THE DAY

SEE OUR SPECIAL BOARD

served with seasonal vegetables and mash potato OR salad & chips with gravy . (gf)

CURRY OF THE DAY

SEE OUR SPECIAL BOARD

served with infused basmati rice (gf)

Menu dinner SALAD



BENSONS HOUSE SALAD \$15

fresh mixed lettuce, tomato, cucumber, red onion, carrot, fetta, olives, avocado tossed with house dressing.(v,gf)

-Add grilled chicken \$5 -Add smoked salmon \$6

SUPERFOOD SALAD \$

seasonal roast vegetables, rocket, heirloom tomatoes, avocado, walnuts, almonds tossed with green oil dressing. (gf, v*)

-Add grilled chicken \$5 -Add smoked salmon \$6

MOROCCAN LAMB SALAD \$22

marinated lamb, seasonal vegetables, spinach, caramelised onion, tomato,dukkah with tzatziki | (gf)

<u>sides</u>

BOWL OF SEASONAL VEGETABLES (GF, V*) \$7

FRESH GARDEN SALAD (GF, V*) \$6

BOWL OF CHIPS \$7



GARLIC PRAWNS

\$25

pan-fried prawn sauteed in garlic white wine infused sauce served with infused basmati rice and grilled asparagus. (gf)

CHILLI GARLIC PRAWNS \$28

pan fried prawns cooked with garlic white wine, cherry tomato confit, fresh chilli, capsicum served with infused basmati rice & salad. (gf)

FISH OF THE DAY

SEE OUR SPECIAL BOARD

grilled fish served with seasonal vegetables and mash potato. (gf)

LEMON PEPPER CALAMARI

\$25

flash fried calamari served with garden salad, lime dressing, chips and aioli

GF - Gluten free | V - Vegetarian | V* - Vegan O - Meal can be Made to suit dietary requirement upon request



SEAFOOD LINGUINE

\$30

pan fried prawns, scallop, calamari mussel cooked with garlic white wine, cherry tomato confit, fresh chilli, fresh bail, olive oil.

CHICKEN CARBONARA \$2

pan-fried chicken breast pieces with bacon, parmesan cheese, egg yolk and creamy garlic sauce with spaghetti.

SPAGHETTI BOLOGNESE \$21

slow-cooked beef with rich tomato red wine sauce topped with parmesan cheese and herbs.

VEGGI LINGUINE

\$21

mushroom, spinach, broccoli cooked with pink sauce (touch of cream and Napoli) garlic, topped with parmesan.

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CHICKEN SCHNITZEL \$23

panko crumbed schnitzel with chips and salad OR seasonal vegetables & roasted potatoes.

CHICKEN PARMIGIANA \$25

panko crumbed schnitzel topped with smoked ham, Napoli, 3 cheese blend w chips and salad OR seasonal vegetables & roasted potatoes.

MEATLOVERS (TOPPED WITH BACON BOLOGNESE \$27

MEXICAN (TOPPED WITH JALAPENOS SOUR CREAM & GUACAMOLE \$27

GARLIC PRAWNS (TOPPED WITH CREAMY SAUCE & PRAWNS \$27

EGGPLANT PARMA \$23

panko crumbed eggplant and zucchini with chips and salad OR seasonal vegetables & roasted potatoes. (V, V*)

BEEF BURGER

\$25

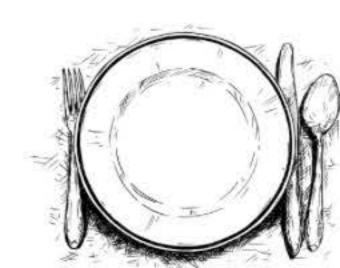
homemade beef patty with cheese, bacon, caramalised onion, lettuce, tomato, relish, pickled cucumber and chips. (gf)

CHICKEN BURGER

522

grilled chicken with cheese, mix lettuce, relish jalapeno mayo pickled cucumber and chips.

[VO] REPLACE CHICKEN TO CORN FRITTERS





BEMSOMS

MENU

DESSERT

STICKY DATE PUDDING

SERVED WITH BUTTERSCOCH SAUCE AND VANILLA ICE CREAM.

SPANISH CHURRGS

\$12

\$12

COATED IN CINNAMON SUGAR AND WITH WARM CHOCOLATE DIPPING SAUCE AND ICE CREAM (v*)

ASSCRTED CAKES

PLEASE CHECK OURS DISPLAY
FRIDGE OR ASK OUR FRIENDLY STAFF
(GF)

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