

The Benjamin on Franklin

MENU

ENTREES

Dips and Olives (gfa) Beetroot and Hummus dips with locally grown olives and warmed flat bread	\$17 gf + \$5
Arancini (5 pce) Sage and sun-dried tomato, hand rolled and double crumbed with aioli	\$16
Tofu Chap (gf) With a roast capsicum, yoghurt and mint sauce	\$18
Duck Spring Rolls (4 pce) Slow roasted duck and vegetables wrapped in a filo pastry, fried and served with sweet chilli sauce	\$21
Chicken Pate (gfa) House made with brandy, butter, thyme and rosemary, topped with a red wine jelly & served with house made croutons	\$18 gf + \$5
Oysters (single/six) Natural with Citrus Zest and Black Pepper Kilpatrick with Smokey Bacon	\$6/\$25 \$7/\$28
Leek Parcels (5 pce) (vgn, gf) Fried & stuffed with roast pumpkin, wilted baby spinach and spicy tomato chutney	\$16
Chicken Skewers (gf) Marinated with chipotle adobo sauce with a side of tzatziki yoghurt	\$19
Cheeseburger Sliders (3 pce) Brioche slider buns with beef patty, mozzarella, pickles and tomato chutney	\$19

A PLATTER OF ANY OF THE THREE ABOVE FOR \$50

SIDES

Milanese Garlic Bread (gfa) Add mozzarella	\$11 + \$2	Bowl of Fries (gf) Reg/Lrg	\$9/\$13
Toasted Bread Rolls Served with butter 2 rolls / 4 rolls	\$4/\$6.5	Seasonal Steamed Vegetables	\$10
Sweet Potato Wedges (gf)	\$12	Summer Garden Salad	\$9

gf - gluten free gfa - gluten free available veg - vegetarian vgn - vegan

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PUB FAVOURITES

Bangers and Mash (gf)	\$25
Trio of pork sausages on a creamy mash with caramelised onion, peas and gravy	
Ale Battered Barramundi	\$27
Fillets lightly battered and served with chips, salad, aioli and lemon	
Lemon Pepper Grilled Barramundi (gf)	\$27
Lightly seasoned barramundi fillet with chips, salad, aioli and lemon	
Salt and Pepper Squid (gf)	\$26
House made gluten free dusting, fried and served with chips, salad, fresh lemon and aioli	
Chicken Breast Schnitzel	\$26
Butterflied and double crumbed, served on chips with salad and choice of standard sauce	
	parmi +\$5

Standard Sauces	\$3.5
Gravy, mushroom, pepper, red wine jus	

BURGERS

Beef Burger	\$28
200gm house made patty, bacon, egg, cheddar & lettuce with sliced tomato, American mustard and ketchup on toasted ciabatta roll, chips and sauce	
Chicken Schnitzel Burger	\$28
Crumbed chicken breast with guacamole, bacon, lettuce, tomato and cheddar on a ciabatta roll with chips and sauce	
Roast Mushroom Burger (vgn)	\$27
Twice cooked Swiss mushroom with vegan cheese and topped with lettuce, tomato and Australian chutney on a vegan roll with chips and sauce	

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MAINS

Chickpea and Orzo Salad	\$24
With Australian olives, halved cherry tomato and cucumber dressed with lemon, Dijon and dill	
Chicken Caesar Salad	\$26
Grilled tenderloins tossed in cos lettuce served with bacon, fried egg, crunchy croutons and flaky parmesan dressed in a classic Caesar dressing	
Vegetable Curry (gf, vgn)	\$24
Cauliflower, carrot, zucchini and capsicum in a mild tomato based curry sauce served with steamed rice and roti bread	
Jerk Chicken (gf)	\$29
Whole chicken breast in a jerk marinade, baked and served with roast kipfler potato, grilled corn and tossed with summer lettuce greens	
Eye Fillet 250gm (gf)	\$48
Cooked to your liking and sprinkled with fresh gremolata served with roast golden beetroot, kipfler potato, drizzled with red wine jus and a fetta and radish salad	
Grass Fed Sirloin 300gm (gf)	\$39
Served with chips, salad and choice of standard sauce	
Vegan Eggplant Schnitzel (gf,vgn)	\$25
Panko crumbed slices served with chips, salad and vegan gravy	parmi + \$5
Pan Fried Ricotta and Beetroot Gnocchi (veg)	\$26
Tossed in a sage and walnut butter sauce, parsley mousse and a crisp beetroot tuille	
Salmon Niçoise (gf)	\$36
Crispy skin salmon fillet with blanched green beans, fresh tomato, Australian olives, roast kipfler potato, mixed salad leaves with a red wine vinegar and Dijon dressing	
Baked Red Peppers (vgn)	\$26
Stuffed with a blend of vegan mince, soft beans, Napoli sauce topped with vegan cheese and avocado served on a sumac and saffron rice with soft herbs	
Chicken and Bacon Linguine	\$27
Cooked in a creamy pesto sauce with cherry tomato, scallions & topped with shaved parmesan	

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