

SET MENU

WINTER 2023

TWO COURSE \$49

THREE COURSE \$62

SHARED ENTREES

CHOOSE ANY 4

VEGETARIAN COLD ROLLS

SUNDRIED TOMATO ARANCINI

CHEESE AND BACON CROQUETTES

CRUMBED HALOUMI WITH
FRESH LEMON

HUMMUS AND OLIVES WITH
LAVOSH AND WARMED FLAT BREAD

CHICKEN SKEWERS

DUCK SPRING ROLLS

ADDITIONAL SELECTIONS OR
PIECES AVAILABLE UPON REQUEST

*B*BENJAMIN
— on Franklin

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MAINS

CHOOSE ANY 3 - ALTERNATE SERVE OR PREORDERED

BAKED CHICKEN MARYLAND

SERVED ON ROAST KIPFLER POTATO WITH
BRAISED LEEK, BACON, GARLIC AND A WHITE
WINE JUS

AGED PORTERHOUSE STEAK 300GM

WITH PORCINI MUSHROOM JUS, STEAMED GARLIC
STEM AND CRISPY FRIED BABY POTATOES

CHAR GRILLED TUNA STEAK

GREEN CHILLI, WATERMELON AND FETTA SALAD
DRESSED WITH A RED WINE VINAIGRETTE

ROAST LAMB RUMP

POTATO PUREE WITH CAULIFLOWER AND
BROCCOLI FLORETS BAKED IN A CHEDDAR
BECHAMEL SAUCE

SLOW COOKED PORK BELLY

BRAISED IN A BBQ BOURBON AND MALT VINEGAR
MARINADE, WITH PICKLED CUCUMBER AND HOUSE
MADE THYME AND ROSEMARY POTATO HASH

SWEET BBQ STIR-FRY (V)

FINE CUT VEGETABLES TOSSED WITH CRISPY
RICE NOODLES ON A BED OF ROAST EGGPLANT

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DESSERTS

ALTERNATE SERVE

DEATH BY CHOCOLATE MUD CAKE
RICH, DARK CHOCOLATE MUD CAKE
SERVED WITH CREAM AND BERRY
COMPOTE

ORANGE AND ALMOND CAKE
SERVED WITH VANILLA BEAN ICE
CREAM AND A BRANDY AND ORANGE
BLOSSOM SAUCE

DINNER ROLLS \$2 PP
SHARED SALADS \$12 (SERVES 3 - 4)

EXTRA INFO

A DEPOSIT WILL BE REQUIRED TO
SECURE BOOKINGS FOR THIS MENU.

FULL PAYMENT AND PREORDERS
REQUIRED 72 BUSINESS HOURS PRIOR.

ALTERNATE DROP OR PREORDER ONLY

SUBSTITUTE MENU ITEMS AVAILABLE ON REQUEST

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