

Take Away & Delivery Menu 2020

ALL DAY MENU

Breakfast

Benson's Benedict (GFO +\$3.50) \$17.00

Poached eggs on sourdough served with sautéed spinach, our house apple cider hollandaise

Choice Of

| Bacon | Smoked Salmon | Smoked Ham |

Smashed Avocado (V, VGO, GFO+\$3.50) \$17.00

Smashed avocado on multigrain served with tomato bruschetta, whipped feta, toasted pepita and sunflower seeds finished with a drizzle of balsamic reduction

|Add Egg +\$3.50|

|Add Bacon +\$5.00|

French Toast \$19.00

Brioche French Toast with maple glazed bacon and fried eggs finished with maple syrup & whipped butter

Sweet Potato, Pumpkin & Haloumi Fritters (V) \$19.00

Sweet potato pumpkin & haloumi fritters served with tomato kasundi, raita and fried cauliflower

|Add Egg +\$3.50|

|Add Bacon +\$5.00|

Benson's Big Breakfast (GFO +\$3.50) \$23.50

Eggs your way on sourdough served with chorizo sausage, bacon, slow roasted tomato, mushroom, house made butter beans and hash brown

Lunch

Lemon Pepper Calamari (GFO) \$18.00

Flash fried calamari, Greek salad, with lemon mayo

|Add Beer Battered Chips +\$4.50|

Southern Fried Chicken Burger (GFO +\$3.50) \$19.00

Southern fried chicken, bacon, swiss gruyere, tomato, oak lettuce in a brioche bun with our house lemon mayo

|Add Beer Battered Chips +\$4.50|

Benson's Nourish Bowl (V, VGO) \$23.00

Mixed bean salad, halloumi cheese, fried cauliflower, sweet potato & pumpkin fritter, smashed avocado, red peppers ranch dressing, served with a poached egg, and finished with dukkha

|Add Smoked Salmon +\$5.50|

|Add Grilled Chicken +\$6.00|

Chicken Parmigiana \$28.00

Crumbed chicken breast, smoked ham, melted mozzarella & jack cheese served with Greek salad and beer battered chips

Market Fish \$Market Price

Ask our helpful staff or see our special board for our daily specials

Light

Soup of the Day \$15.00

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Fried Cauliflower & Pearl Barley Salad (GF, V, VGO) \$18.50

Fried cauliflower, roasted pumpkin, baby spinach, crispy chickpeas, dehydrated berries and pearl barley with a turmeric tahini lemon dressing finished with raita yoghurt

|Add Egg +\$3.50|

|Add Smoked Salmon +\$5.50|

|Add Grilled Chicken +\$6.00|

Three Bean Salad (GF, V, VGO) \$19.00

Mixed beans roasted sweet potato, pumpkin, broccolini, spinach, grilled haloumi with a red pepper ranch dressing finished with raita yoghurt dukkha and crispy shallot

|Add Egg +\$3.50|

|Add Smoked Salmon +\$5.50|

|Add Grilled Chicken +\$6.00|

Sides

Beer Battered Chips S \$4.50 | L \$11.00

Sweet Potato Chips S \$4.50 | L \$11.00

Greek Salad \$10.00

Seasonal Veggies \$10.00

*ALL DAY MENU 8:30AM – 4:00PM (7DAYS)
DINNER MENU 5:00PM – 8:00PM (THURSDAY – SUNDAY)
(V) Vegetarian (GFO) Gluten Free Option (VG) Vegan*

Take Away & Delivery Menu 2020

DINNER MENU

Entrees

Arancini \$5.00EA (V)

Our House Arancini served with pesto and lemon mayo

Pumpkin Sweet Potato & Haloumi Fritters \$5.50EA

Pumpkin Sweet Potato & Haloumi Fritters served with raita and kasundi

Bruschetta (3PCS)

Smoked Salmon \$14.50

w avocado on a French baguette

Tomato \$13.50

w parmesan and balsamic reduction

Garlic Bread \$8.00

Toasted Turkish bread with garlic and oregano butter

Lemon Pepper Calamari \$12.50

Flash fried calamari served with lemon mayo

Buffalo Wings (12PCS) \$15.50

Home-made buffalo wings in a choice of BBQ Sauce / Homemade Hot Sauce

Chili Prawns \$16.50

King Prawns sautéed in a spicy marinara sauce served with French baguette bread

Sides & Extras

Greek Salad \$10.00

Fried Cauliflower, Roast Pumpkin and Pearl Barley Salad \$15.00

Three Bean & Vegetable Salad \$15.00

Beer Battered Chips S \$4.50 L \$11.00

Sweet Potato Chips S \$4.50 L \$11.00

Seasonal Veggies \$10.00

Mains

Lemon Pepper Calamari \$26.00 (GFO)

Flash fried calamari, Greek Salad, beer battered chips served with our lemon mayo

Chicken Parmigiana \$28.00

Crumbed chicken breast, smoked ham, melted mozzarella & jack cheese served with Greek Salad and beer battered chips

Hopkins River Beef Cheeks \$28.00 (GF)

Slow braised Hopkins river beef cheeks in a rich red wine jus served with seasonal greens on a bed of creamy potato mash

Full rack BBQ pork ribs 500G \$30.00 (GFO)

A full rack of our slow cooked pork ribs glazed with our house smoky chipotle BBQ sauce served with a three-bean salad and beer battered chips

Fish of the Day \$31.50

| [Ask our helpful staff or see our Specials Board](#) |

Seafood Paella \$26.00 (GF)

Arborio rice, prawns, calamari, clams, chorizo, grilled capsicum, peas, cooked in saffron stock with a touch of Napoli

| [Chicken Instead \\$22.00](#) |

Pasta

Choice of Gnocchi, Linguini or Penne

Seafood \$24.00

Prawns, Clams, Calamari & Scallops tossed with tomato bruschetta, chili in a butter and white wine sauce

Prawn & Bacon \$23.00

Bacon & Prawns with a touch of chili in a Napoli sauce

Pumpkin (V, VGO) \$20.00

Avocado, red peppers & spinach cooked in a rich pumpkin puree with a touch of cream.

Carbonara \$19.00

Bacon in a rich cream sauce

Risotto

Chicken Mushroom \$23.00

Chicken mushrooms cherry tomatoes in a creamy pesto sauce

Moroccan Pumpkin & Veg (V, VGO) \$19.00

Red peppers, seasonal greens, pumpkin & sweet potato Moroccan spices cooked in a rich pumpkin puree with a touch of cream

Smoked Salmon \$23.00

Avocado, smoked salmon, asparagus in a white wine and cream sauce with a touch of citrus

Prawn & Spinach Risotto \$24.00

Prawns, peas and spinach in a white wine and cream sauce with a touch of citrus

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