

Grazing

5:30 - Late



The Best Oysters Available (3), Natural, Kilpatrick or Special of the day 13

Baked Turkish bread, garlic, herb & cheese 9 v

Dip Board, cob loaf, dip of the day, extra virgin olive oil, sunflower dukkah 17

Spring rolls (4), Thai chicken, chilli and kaffir lime caramel 16

Pork Dim Sims (4), sweet sticky ginger soy 16

Grilled Saganaki, red wine, fig and lavender jam 19

Soft Shell Crab Tacos (2), crunchy soft shell crab, chipotle mayonnaise, rainbow slaw, lime 17

Pulled Pork Sliders (2), Smokey BBQ pulled pork, apple slaw, kewpie mayonnaise 16

3 Cheese Potato Croquette (3), aromatic mint verde 16

Beer battered chips / Shoestring fries, house made roast garlic & vinegar salt, tomato sauce & aioli 9.5

Meat & Cheese Board for 2, Benno's house cured meats, cheese of the day, house pickles, lavosh 29

Broccoli Salad, bacon, butter milk dressing, croutons, blue cheese, cranberries 21

Spiced Chickpea & Quinoa Tabouleh, hummus, cherry tomato, lemon labneh 21

Add Butter Milk Southern Fried Chicken Tenders (3) 9

Add Smokey BBQ Pulled Pork (200g) 9

Sides

Truffle Macaroni & sticky cheese 11

Duck Fat & rosemary potatoes 10

Butter fried green peas, mint & fetta 10

Grilled winter greens, olive oil, sunflower dukkah 10

House-cut chunky chips, house made roast garlic & vinegar salt, aioli 9.5

Garden salad 10

Please advise staff of any dietary requirements and we will endeavor to accommodate, please note that your dietary required meals are prepared & cooked w/ the same equipment as the non dietary meals.

v = Vegetarian, please note the extra charge for Gluten Free bread

NO alterations to menu & NO itemised split bills please



Dinner

5:30 - Late

Fish of the day- see specials board

Crispy Skin Pork Belly, seared scallops, pear, cress, mustard paper 38

Confit Chicken Maryland, chicken & pistachio terrine, potato fondant, corn puree, fennel, red wine jus 37

Thai Red Duck Curry, coconut rice, aromatic peanut & bean shoot salad 38

Seafood Linguine, squid ink linguine, prawns, scallops, mussels, fish, chilli, garlic, Lonsdale tomato, olive oil 38

Malaysian Portarlington Mussel Laksa, rice noodles, hot mint, coriander 30

Sweet Corn & Basil Risotto, goats cheese, crunchy shallot 29

Bouillabaisse, rich pernod, saffron & tomato stew, Portarlington mussels, white fish, prawns, scallops, squid, sourdough toast 44

Beer Battered Gummy Shark, house-cut chunky chips, garden salad, tartare, lemon 32

Eye Fillet 250g, pasture fed, oven roasted 44

Scotch Fillet 300g, pasture fed, char grilled 42

Steak Sauces: Porcini red wine butter / Jus / Pepper sauce / Whole grain mustard / Dijon/ Hot English mustard

Steak Sides: House-cut chips & salad / Duck fat potatoes & grilled greens

Dessert

Sour Lemon Cheesecake, lime sherbet, blackberry sorbet, evo curd 15

Coffee brulee, torched banana, white couverture chocolate ice cream, pecan paper 15

Warm Ginger Pudding, burnt bread ice cream, salted caramel 15

Cheese of the Day, quince paste, lavosh MP

Dessert plater for 2, Sour lemon cheesecake, Coffee brulee & Warm ginger pudding 40

Affogato, Genovese espresso, vanilla ice cream, choice of liquor, house made biscotti 18

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