



Grazing

11:30am - 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, buttermilk 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

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, honeycomb toffee sauce 15

Cheese of the Day, quince paste, lavosh MP

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

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