

# Winner Meny

## To Share

#### Lemon Pepper Calamari (GFO) \$11.50

Flash Fried Calamari served with Lemon Mayo

#### Garlic Bread \$11.50 (GFO+\$3.00)

Toasted Turkish bread with Garlic and Oregano Butter | Add Cheese +\$2.00

#### Arancini \$12.50 (V)

Our House Arancini served with Pesto and Lemon Mayo

#### Halloumi & Chorizo \$13.50 (GF)

Grilled Halloumi Cheese & Chorizo Sausage served with our Beetroot Salad and drizzle of Balsamic Reduction

#### Trio of Dips \$16.50 (V, GFO +\$3.00)

Toasted Turkish Bread with a selection of our house dips

#### Chipotle BBQ Pork Ribs \$16.50 (GF)

Half rack of our smoky Chipotle BBO Pork Ribs

#### Benson's Platter \$39.50

A Share Platter with a selection of our starters
Perfect for parties of 4

# **EXTRAS & SIDES**

Beer Battered Chips \$ \$4.50 L \$11.00 Sweet Potato Chips \$ \$4.50 L\$11.00 Sourdough Bread \$3.00 | Turkish Bread \$4.00 Roasted Beetroot Almond & Farro Salad \$9.90 Sautéed Seasonal Greens \$9.50 Extra Condiments \$3.00

# BENSONS CAFE-BAR-RESTAURANT

### Mains

#### Lemon Pepper Calamari \$25.30 (GFO)

Flash Fried Calamari, Beetroot Salad served with our Lemon Mayo

#### Chicken Parmigiana \$26.90

Crumbed Chicken Breast, Smoked Ham, Melted Mozzarella & Jack Cheese served with Beetroot Salad and Beer Battered Chips

#### Seafood Paella \$28.90

Arborio Rice, Prawns, Calamari, Mussels, Chorizo, Grilled Capsicum, Peas, Cooked in Saffron Stock with a touch of Napoli | Chicken Instead \$25.90 |

#### Hopkins River Beef Cheeks \$29.50 (GF)

Slow Braised Hopkins River Beef Cheeks in a Rich Red Wine Jus served with Seasonal Greens on a bed of Creamy Chive and Potato Mash

#### Full rack BBQ Pork Ribs 500G \$38.50 (GF)

A full rack of our Slow Cooked Pork Ribs glazed with our House Smoky Chipotle BBQ Sauce served with a Beetroot Salad and Beer Battered Chips



(V) Vegetarian (GFO) Gluten Free Option (VG) Vegan



# Mt Waverley

#### **Pastas**

Gluten Free Option Available \$3.50

#### Pumpkin Gnocchi (V, VGO) \$19.90

Homemade Gnocchi, Roasted Pumpkin, Sage, Walnuts cooked in a Burnt Butter and Parmesan Sauce I Add Chicken \$5.00 I

#### Beef Cheek Pappardelle Ragu \$26.90

Fresh Pappardelle Pasta with Seasonal Mushrooms, Slow Braised Beef Cheeks in a Rich Red Wine and Napoli Sauce

# Risottos

#### Trio of Mushrooms (GF, V, VGO) \$21.90

Arborio Rice cooked with a trio of Seasonal Mushrooms, Pesto, Cherry Tomatoes and Spinach, finished with a dash of Cream and Parmesan I Add Chicken \$5.00 I

#### Beetroot & Smoked Salmon \$26.50 (GF)

Arborio Rice cooked in a slow roasted Beet Puree with Cherry Tomatoes, Peas, Feta and Parmesan finished with Smoked Salmon, Fresh Dill and Lemon

#### Salads

#### Benson's Chicken Caesar \$25.50

Baby Cos Lettuce, Bacon, Croutons, Shaved Parmesan Cheese, our House Caesar Dressing served with a Poached Egg and Grilled Herb Marinated Chicken

#### Californian Salad \$26.50 (V, VGO, GF)

Quinoa, Shredded Kale, Cherry Tomatoes, Grilled Corn, Black Turtle Beans, Puffed Wild Rice, Goji Berry, Beetroot Tzatziki, Dressed with Honey Mustard & Lemon Dressing Choice of | Grilled Chicken | Smoked Salmon |

| Officed officion | Officion datified |



