

# APPETISERS / SHARE PLATES

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<b>GARLIC BREAD</b> 4 slices (GFO)	<b>10.5</b>	<b>ITALIAN SAUSAGE PLATTER</b> Grilled Italian sausage, stone baked Turkish bread, mixed olives, feta cheese	<b>25</b>
<b>GARLIC CHEESE BREAD</b> 2 slices	<b>9.5</b>	<b>GARLIC PRAWNS</b> Sizzling prawns, extra virgin olive oil, garlic (GF)	<b>18</b>
<b>FRIES</b> Tomato sauce & aioli	<b>10</b>	<b>SALT &amp; PEPPER SQUID</b> Northwest squid, wasabi mayo	<b>19</b>
<b>DIPS PLATE</b> Stone baked Turkish bread hommus, olive tapenade, romasco (contains nuts)	<b>18</b>	<b>ARANCINI NAPOLETANA</b> Arborio rice balls filled with farmed fresh mozzarella cheese served with napoletana sauce 2 arancini / 4 arancini	<b>15 / 24</b>
<b>TOMATO BRUSCHETTA</b> Toasted sourdough, fresh tomato, basil, Spanish onion, garlic, buffalo mozzarella extra virgin olive oil (GFO)	<b>18</b>	<b>BAKED BRIE</b> Oven baked brie, honey, rosemary, walnuts, ciabatta crostini	<b>24</b>
<b>CHAR GRILLED FREO OCTOPUS</b> Charred octopus, chorizo, rocket, romasco (contains nuts)	<b>23</b>	<b>OYSTERS</b> Natural with vinaigrette Kilpatrick (GF)	<b>4 each</b> <b>4.5 each</b>
<b>PORK BELLY</b> Twice cooked free range Linley Valley pork belly, kafir lime & orange glaze, balsamic reduction (GF)	<b>19</b>		

## SALADS

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<b>CAESAR SALAD</b> Baby cos lettuce, crispy bacon, egg, croutons, shaved parmesan, anchovies with Benny's Caesar dressing	<b>22</b>
<b>ADD</b> chicken (GFO)	<b>27</b>
<b>ADD</b> smoked salmon (GFO)	<b>27</b>
<b>CHICKEN SALAD</b> Gourmet lettuce, baby radish, cherry tomato, avocado, roasted pumpkin, beetroot, pine nuts & halloumi cheese (GF)	<b>28</b>

## BURGERS served with fries

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<b>BENNY'S WAGYU BURGER</b> Home-made, hand pressed wagyu beef patty, lettuce, tomato, cheddar, Benny's burger sauce, pickles EXTRA patty	<b>26</b>  <b>+6</b>
<b>VEGO BURGER</b> 100% plant based patty, lettuce, tomato, cheese, Benny's burger sauce (VO)	<b>26</b>
<b>CHICKEN BURGER</b> Crispy chicken, bacon, lettuce, tomato, gochujang mayo	<b>25</b>

# PASTA

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<b>SPAGHETTI BOLOGNESE</b>	<b>24</b>
Classic beef & pork, tomato basil sauce (GFO)	
<b>PENNE ARRABIATA</b>	<b>28</b>
Italian sausage, white wine, garlic, chilli, basil, olives & tomato sugo (GFO)	
<b>SPAGHETTI MARINARA</b>	<b>32</b>
Fish, tiger prawns, Northwest squid, mussels, white wine, garlic, basil & tomato sugo (GFO)	
<b>GNOCCHI RAGU</b>	<b>29.5</b>
Homemade gnocchi in a traditional slow cooked beef ragu	

<b>PENNE ALLA VODKA</b>	<b>28</b>
Chicken, vodka, tomato sugo, roast pine nuts, dash of cream (GFO)	
<b>TORTELLONI CREMONESE</b>	<b>29</b>
Tortelloni with veal & chicken, creamy mushroom & bacon sauce	
<b>PUMPKIN GNOCCHI</b>	<b>29</b>
Butternut pumpkin, spinach, gorgonzola dolce parmigiano, danish fetta, walnuts	

# CHICKEN

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<b>CHICKEN CAMEMBERT</b>	<b>36.5</b>
Crumbed chicken breast, camembert cheese, asparagus, cheese sauce, sautéed potatoes & string beans	
<b>CHICKEN SCHNITZEL</b>	<b>27.5</b>
Crumbed chicken breast, fries & salad	

<b>INVOLTINI DI POLLO</b>	<b>36</b>
Chicken breast, spinach, ricotta prosciutto, cream mustard sauce, roasted pine nuts, sautéed potatoes & string beans (GF)	
<b>CHICKEN PARMIGIANA</b>	<b>30</b>
Crumbed chicken breast, napoletana sauce, mozzarella cheese served, fries & salad	

# MEAT

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<b>VEAL SCHNITZEL</b>	<b>27.5</b>
Crumbed veal, fries & salad or spaghetti napoletana	
<b>VEAL PARMIGIANA</b>	<b>30</b>
Crumbed veal, napoletana sauce, mozzarella cheese served with fries & salad	
<b>SCALOPINNI BOSCAIOLA</b>	<b>39</b>
Grilled veal medallions, creamy white wine mushroom sauce, sautéed potatoes & string beans (GF)	
<b>BEEF FILLET</b>	<b>46</b>
Grilled Harvey Beef eye fillet mushroom or peppercorn brandy sauce, parmesan truffle mash, string beans (GF)	
<b>BENNY'S RIBS</b>	<b>38</b>
American style hickory smoked pork ribs red cabbage slaw & fries (GFO)	
<b>SURF &amp; TURF</b>	<b>52</b>
Grilled Harvey beef eye fillet, tiger prawns, Northwest squid, creamy garlic sauce sautéed potatoes & string beans (GF)	
<b>RIB-EYE STEAK (500g)</b>	<b>51</b>
500g grilled beef rib-eye, garlic herb butter, potato mash, grilled capsicum (GF)	

# SEAFOOD

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<b>CHILLI MUSSELS</b>	<b>31</b>
Fresh mussels, white wine, chilli, garlic & tomato sugo (GF)	
<b>THAI MUSSELS</b>	<b>31</b>
coconut milk, lemongrass, ginger, corrinader, chilli (GF)	
<b>SALT &amp; PEPPER SQUID</b>	<b>29</b>
Northwest squid, fries & salad	
<b>CREAMY GARLIC PRAWNS</b>	<b>35</b>
Tiger prawns, creamy garlic sauce, Jasmine rice (GF)	
<b>FISH OF THE DAY</b>	<b>39</b>
Please see our daily specials (GF)	
<b>SEAFOOD PLATTER</b>	<b>49/87</b>
Grilled fish, Northwest squid, Tiger prawns, oysters Kilpatrick, marinated Freo octopus, chilli mussels, salad & fries (GFO) Platter for 1 / Platter for 2	