THE BENNETT HOTEL

OPEN FOR LUNCH & DINNER EVERYDAY.

FLIP FOR DRINKS

TO SHARE

FOCACCIA. garlic butter (V) ADD MOZZARELLA +2	9
ARANCINI (4). mushroom & taleggio with a truffle parmesan mayo (V)	16
KARAAGE CHICKEN. togarashi seasoning, pickled ginger & wasabi soy mayonnaise (GF/DF)	15
SZECHAUN SQUID. with yuzu mayonnaise (GF/DF)	15
LAMB BARBACOA TACOS (3). mexican salsa verde, red onion & shaved queso	21
SWEET & SOUR PORK RIBS. with a crispy rice noodle salad	18

GREENS

CHARGRILL BROCCOLI SALAD. chickpeas, almonds, lemon, chilli, mint, capers, parmesan & olive oil (GF/V/VEO)	18
DONBURI BOWL. karaage chicken, brown rice, pickled onion, edamame, pickled ginger & wasabi soy mayo (GF/DF)	22
MEXICAN RICE BOWL. braised beef, guacamole, sour cream, grilled corn, flatbread & coriander (GFO/VO/VEO)	20
ADD ONS grilled chicken	4.0

BURGERS (WITH SEASONED CHIPS)

CHEESEBURGER. wagyu beef, yellow cheese, lettuce, tomato, onion, pickles & special sauce (GFO)	22
FRIED CHICKEN BURGER. cabbage, red onion + dill slaw, pickles, cheese with guajillo + chipotle mayo	21
BUFFALO CAULIFLOWER BURGER. slaw, aioli, house pickles & cheese (V/GFO)	20
ADD ONS	
smoked bacon, yellow cheese, gluten free bun	2.5
fried egg	3.0
wagyu patty, chicken piece	6.0

MAINS

SAUTEED MUSHROOMS. baby spinach, filo pastry crisps, whipped fetta, pine nuts & lemon (V)	26
DUCK BREAST. lotus root chips, plum, nashi & umeboshi sauce (GF/DF)	36
LAMB RUMP. mujadara, toum, capsicum couli & autumn vegetables (GF/DF)	34
BARRAMUNDI. grilled pumpkin, thai yellow curry + coconut sauce, fried vermicelli noodles & thai herb salad (GF/DF)	33
CHILLI PRAWN LINGUINE. confit cherry tomatoes, zucchini, lemon, garlic & pangrattato	28

FROM THE GRILL

BLACK ANGUS RUMP 250G / riverina, NSW served with any two sides & choice of sauce	32
NOLAN PRIVATE SELECTION SIRLOIN 300G / gympie, QLD served with any two sides & choice of sauce	44
THE BUTCHER'S CUT a premium cut of meat selected & prepared by our chefs. please ask for this week's cut	MP

SIDES

SEASONED CHIPS. paprika salt & aioli (DF)	9.0
CREAMY SLAW. housemade (GF/DF)	7.0
LEAF SALAD. preserved lemon dressing (GF/DF)	6.0
SEASONAL GREENS. with almonds & olive oil (GF)	10.0
SWEET POTATO FRIES. garlic aioli (DF)	10.0
CLASSIC MASH. housemade (GF)	8.0

SAUCES

GRAVY, MUSHROOM, DIANNE, PEPPERCORN, RED WINE JUS (GF)	2.0
CAFE DE PARIS BUTTER, TRUFFLE PARMESAN MAYO, AIOLI (GF)	1.5

CLASSICS

CHICKEN SCHNITZEL. creamy slaw, chips & sauce MAKE IT A PARMA + 5	24
FISH + CHIPS. coopers pale battered cod, chips, garden salad & tartare (DF)	23
NACHOS. slow braised beef, guacamole, mozzarella, spring onion, coriander & pico de gallo (GF/VO)	23
BANGERS + MASH. wagyu sausages, creamy mash, peas, bacon + onion jam & gravy	22

KIDS (WITH FREE ICE CREAM)

LIL SCHNITZEL. chips & ketchup	12
FISH + CHIPS. with ketchup (DF)	12
CHEESEBURGER. chips & ketchup	12
PASTA. linguine, tomato sugo & mozzarella	12
GRILLED CHICKEN. chips, broccolini & ketchup (GF/DF)	12
GRILLED BARRA. chips, broccolini & tartare (GF/DF)	15

SWEET TOOTH

CHOCOLATE SEMI FREDDO. salted peanut brittle, caramel sauce & dehydrated chocolate mousse (GF)	14
CHERRY BOMBE ALASKA. served with biscuit crumbs	14

GF / GLUTEN FREE
GFO / GLUTEN FREE OPTION
DF / DAIRY FREE
V / VEGETARIAN
VEO / VEGAN OPTION
VO / VEGETARIAN OPTION

OPEN

MONDAY - THURSDAY
12PM-3PM & 5:30PM-9PM

FRIDAY - SUNDAY
12PM-9PM
all day dining