



BENJAMIN
— *on Franklin*

HEAD CHEF JACOB BRAMICH-WHITE

233 FRANKLIN STREET, ADELAIDE SA BENJAMINONFRANKLIN.COM.AU

SMALL PLATES

TWO FOR \$24

GRILLED MUSHROOMS \$13 ▽

with garlic and almond cream & crispy pearl barley

PUMPKIN AND LEEK PASTRY \$13 🌿

with orange, date and pistachio salad & romesco

HALLOUMI WITH LENTILS \$12 🌿 (GF)

chick peas, pickled beets & a lime vinaigrette

STICKY PORK BELLY \$12 (DF) (GF)

with almond rice, sesame bean shoots and salad

CONFIT TOMATOES \$13 🌿

with house made focaccia, pumpkin seeds, quinoa, thyme, & fetta

CHICKEN & SWEET CORN MEATBALLS \$14

with sesame aioli, rocket & parmesan salad

CAJUN FRIED PRAWNS \$14 (GF) (DF)

with a chorizo and chilli salsa, fried shallots

SHARING

SHARE THE BEST BITS

ANTIPASTO BOARD \$35

cured meats, duo of cheese, pickled vegetables, condiments & charred focaccia

ADD GLUTEN FREE BREAD \$2

DUO OF DIPS \$9

ADD GLUTEN FREE BREAD \$2

ADD OLIVES + \$3

ROAST GARLIC, THYME & ROSEMARY BREAD \$6 🌿

SIDES

HASSLE BACK POTATOES \$11 ▾ GF DF

*with a coriander, mint and peanut pesto
& vinegar salt*

ROASTED WINTER VEGETABLES \$9 ▾ GF DF

CRISPY FRIES \$9

with roast garlic aioli

SEASONAL SALAD \$9 ▾ GF DF

PIZZAS \$20

HOUSE MADE PIZZA BASES

\$15 ALL DAY TUESDAY

MARGHERITA 🌿

fresh tomatoes, basil & mozzarella

YIROS

*with shredded lamb, creamy garlic base, cherry
tomatoes, tabouleh & mozzarella*

VEGETARIAN 🌿

*baby carrot, spanish onion, fetta, jalapeno, coriander
& mozzarella*

SHREDDED BEEF & BACON

red capsicum, house made bbq sauce & mozzarella

GLUTEN FREE BASES AVAILABLE ADD \$5 GF

PUB GRUB

BEEF BURGER \$20

\$15 ON WEDNESDAY

with maple bacon, garlic pickles, spanish onion, american cheese, mustard mayo & house made ketchup

DOUBLE PATTY & CHEESE + \$5

GLUTEN FREE BUN AVAILABLE \$2

GRILLED CHICKEN BURGER \$20

\$15 ON WEDNESDAY

with mango chutney, raita, tomato & baby spinach

GLUTEN FREE BUN AVAILABLE \$2

HERB & PANKO CRUMBED CHICKEN SCHNITZEL \$19

chips & garden salad

ADD A SAUCE + \$2.5

CREAMY MUSHROOM, PEPPER, RED WINE GRAVY, PARMIGIANA

BARRAMUNDI BATTERED OR GRILLED \$20 DF

chips, garden salad & a roast garlic aioli

SALT & PEPPER SQUID \$20 DF GF AVAILABLE

chips, garden salad & a roast garlic aioli

FREEKAH, ROASTED PARSNIP & BABY CARROTS \$18

GF ▽ AVAILABLE

tahini yogurt dressing

ROAST BEETROOT SALAD \$18 VEG

with hazelnuts, watercress, Spanish onion, radish & sour cream

▽ AVAILABLE

ADD CHORIZO + \$4.5

ADD PRAWNS + \$4.5

ADD HALLOUMI + \$4.5

ADD TOFU + \$4.5

CHEF PLATES

CELEBRATING LOCAL & SEASONAL PRODUCE

BRAISED BEEF CHEEKS \$30 ^{GF}

with a smoked corn polenta, baby spinach & roasted mushroom jus

BEER SUGGESTION: KAIJU CTHULU BLACK IPA

CRISPY SKIN CHICKEN BREAST \$28 ^{GF}

spinach puree, roasted baby carrots, brocolini & jus

BEER SUGGESTION: STONE & WOOD PACIFIC

HOUSE MADE PASTA \$26

with braised lamb, rocket pesto, green beans, spinach & grana padano

BEER SUGGESTION: GOODIESON BROWN ALE

JAMBALAYA \$26 ^{DF} ^{GF}

slow cooked chicken, chorizo, capsicum, prawns, tomato, rice with spring onion & fresh herbs

BEER SUGGESTION: WOLF OF THE WILLOWS XPA

SPICED DUCK BREAST \$30 ^{DF}

roasted eggplant, semolina flatbread, tamarind dressing, mint, coriander & fried shallots

BEER SUGGESTION: FERAL RED IPA

CAJUN GRILLED PORK \$28 ^{GF}

with a sweet potato and kale colcannon, pickled apple & sauerkraut salad

CIDER SUGGESTION: LOBO CLOUDY APPLE

LOCAL FISH OF THE DAY

please see staff

LOCAL MEAT OF THE DAY

please see staff