

AlaCarte Sample Menu



**ALACARTE SAMPLE MENU-** We have many more wonderful dishes on our menu. Something for everyone. We also have daily specials to enjoy

**STARTER**

**BENITOS PANE DI CASA & BAKED OLIVES-**Crusty Italian bread toasted served with extra virgin olive oil for dipping & accompanied with a bowl of seasoned baked olives. \$10.9

**TRADITIONAL ITALIAN GARLIC BREAD-**Fresh garlic rubbed with butter & spread over thick sliced pane di casa bread-then toasted. \$ 7.9

**ENTRÉE**

**CAMEMBERT ARINCINI-**1/2 wheel of Tasmanian double cream camembert cheese filled with Atlantic smoked salmon & capers- dusted with bread crumbs then lightly fried in cottonseed oil until cheese is gooey- garnished with a piccolo salad. \$17.9

**GARLIC OR CHILLI PRAWNS-**Fresh tiger prawns tossed in your choice of a garlic cream sauce or chilli & plum ripe tomato salsa-both served on a bed of seasoned aborio rice. E-\$18.9 M-\$36

**BAY SCALLOPS-** 5 bay scallops topped with a Frascati (Italian white wine) & 2 cheese sauce-baked in the oven until cheese melted. \$18.5

**SEAFOOD CREPE-**A selection of fresh seafood tossed in a chardonnay cheese sauce & wrapped in a light crepe, topped with melted cheese- served with piccolo salad. Heaven! \$17.9

**PASTA & RISOTTO**

**LINGUINI BENITOS-**Linguini pasta tossed with chicken marinated in 5 spices, garlic, broccoli florets, bruised basil, infused in a chardonnay cream sauce. E-\$15 M-\$23

**PASTA SICILLIANA-**Spaghetti pan tossed with olives, anchovies, olive oil, garlic and parmesan. E-\$14 M-\$22

**PASTA E MELANZANE-**Spaghetti pasta pan tossed with oven roasted zucchini, eggplant, spinach, black olives, chargrilled bell peppers, fresh basil, oregano, - topped with shaved parmigano cheese. E-\$15 M-\$23

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<b>PASTA PESCATORE</b> -fresh prawns, scallops, mussels, calamari, seaperch fillets, pan tossed in your choice of-1 Garlic & tomato salsa OR - 2. Garlic & olive oil.	E-\$19 M-\$29
<b>RISOTTO ZUCCA BIANCO</b> -Diced butternut pumpkin, baby spinach, fresh basil, pinenuts, 3 cheeses tossed in a vegetable jus with aborio rice.	E-\$15 M-\$24
<b>RISOTTO CON VERDURA</b> -Aborio rice tossed with semi dried tomatoes, olives, bell peppers, zucchini and fresh basil- in a fresh tomato sugo.	E-\$13 M-\$22
<b>RISOTTO CON SALMONE</b> -Atlantic smoked salmon & avocado tossed in a pink sauce & seasoned aborio rice.	E-\$18 M-\$26

(We have 13 pastas/risottos to choose from)

**MAINS**-all served with fresh seasonal vegetables

<b>BLACK ANGUS EYE FILLET WITH SEAFOOD</b> -Premium cut Black Angus eyefillet wrapped in prosciutto- chargrilled to your liking & topped with a fresh seafood sauce of tiger prawns, calamari, bay scallops, local mussels & garlic butter.	\$38.9
<b>PORTERHOUSE STEAK WITH TRUFFLE OIL &amp; MUSHROOMS</b> -Porterhouse steak rubble wit truffle oil, seasalt & crushed black pepper, Chargrilled to your liking then served with a sautéed mushroom sugo.	\$33.9
<b>RIB EYE ON THE BONE</b> -simply roasted with a garlic butter infusion & stacked on a potato mash & ragout of fresh seasonal vegetable.	\$34.9
<b>BEEF WELLINGTON</b> -An old favourite revitalized - Black angus eyefillet cooked medium, topped with sauteed field mushrooms& house made duck live pate - encased in a light puff pastry then baked until pastry golden.	\$36.9
<b>RACK OF LAMB</b> -Succulent milk fed 4 point rack of lamb roasted in a honey sage jus.	\$33.9
<b>FUNGI</b> -veal scallopini flash fried in a chianti jus with sautéed mushrooms.	\$30.9
<b>VEAL FLORENTINA</b> -Veal scallopini rubbed with truffle oil, seasalt, & crushed black pepper, topped with brushcetta tomato, ricotta & wilted spinach fondue.	\$30.9
<b>CHICKEN MIGNON</b> -Stuffed with avocado& gorgonzola, wrapped in prosciutto & drizzled with a cream tomato & semillion sauvignon blanc sauce.	\$29.9
<b>CHICKEN PARMIGANA</b> -Fresh chicken breast, lightly crumbed, deep fried in topped with shaved leg ham, house made napoli & mozzarella, oven baked- served with chips & salad.	\$27.0

(We have 16 Main dishes to choose from- Steaks are our specialty at Benitos!)

**SEAFOOD**

<b>FRUTTA DI MARE</b> -An array of fresh king prawns, bay scallops, calamari, fish fillets coated in a light peroni batter then fried in cottonseed oil-served with a piccolo salad & chips.	\$35.9
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**BENITOS FISH & CHIPS**-Ocean fresh fish fillets coated in a peroni (Italian Beer) batter, served with a mixed piccolo salad , fresh lemon wedge, chips, & house made tartare. \$29.5

**SALT & PEPPER CALAMARI**-Lightly spiced & dusted fresh calamari rings stacked atop herb roasted butternut pumpkin cubes & garnished with a fresh lime & basil salsa. E-\$17 M-\$32

**SALADS**

**BENITOS SALAD**-Lettuce, vine ripe tomatoes, semidried tomatoes, continental cucumber, marinated olives, Spanish onion, shaved parmigano, tossed in an aged balsamic & olive oil vinaigrette. \$10.9

**CAESARE SALAD**-An old favourite, torn cos lettuce, with crispy pancetta, housemade croutons, poached egg, & anchovies- drizzled with house made anchovy dressing & garnished with shaved parmesan. \$15.9

WITH MARINATED CHICKEN \$18.9

**DESSERTS**

**BENITOS TIRAMISU**-A traditional Italian trifle consisting-of layer of freshly brewed espresso coffee laced with frangelico soaked into Italian sponge finger biscuits & creamy marscopone- dusted with chocolate to garnish. \$11.9

**CRÈME BRULEE**-An old favourite creamy baked custard with a delicious white chocolate infusion, topped with traditional toffee & garnished with poached seasonal fruits. \$12.9

**PANNA COTTA**-A creamy Italian pudding served chilled with strawberries & melted Belgian chocolate genache. Our ever changing panna cotta \$12.5

**AFFOGATO**-A shot of freshly brewed espresso coffee, topped with premium vanilla bean icecream & your choice of liqueur. \$11.9

(We have 8 beautiful desserts to try & an ever changing specials menu- Try them all)

**\*\* BENITOS WILL HAPPILY CATER TO SPECIAL DIETARY REQUIREMENTS\*\***

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**BAMBINOS**

**MAIN- \$8.50**

Fish & Chips

Chicken OR Veal Schnitzel & Chips

Fettuccine Carbonara

Spinach & Ricotta Ravioli with Napoli sauce

Chicken & Mushroom Risotto

Spaghetti Napolitana

Bowl of chips with tomato sauce- \$4.50

Bowl of vegetables- \$4.00

**DESSERT-**

Chocolate Mousse

Crepe with Maple Syrup & Icecream

Icecream Combo with lolly decoration

Banana Split (when in season)

Fresh Fruit Salad & Icecream

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