



# BEN'S KITCHEN

# @ THE TERRACE HOTEL



## SHARE PLATES

**CRISPY FISH TACOS (2 SERVE)** \$14.00

Battered flathead fillets, slaw, roasted garlic & citrus aioli & spiced herbs

**SZECHUAN CRISPY SQUID** \$15.00

Szechuan salt & pepper calamari, sweet soy & chilli

**POPCORN CHICKEN** \$13.00

Crispy coated chicken w/ chipotle aioli

**MUSHROOM ARANCINI** \$14.00

Field mushroom, pecorino, baby spinach & romesco sauce

## PASTA

**PESTO ORECCHIETTE** \$16.00

Heirloom cherry tomatoes, field mushroom, pesto, roasted pumpkin

**CHILLI PRAWN LINGUINE** \$18.00

Tiger prawn, garlic, chilli, house made Napolitano, chives

## SALADS

**CAESAR SALAD (\$4 ADD CHICKEN)** \$15.00

Baby cos, crispy bacon, egg, pecorino, croutons, house Caesar dressing

**PUMPKIN & COUSCOUS SALAD** \$18.00

Roasted pumpkin, rocket leaf, raisons, pearl couscous, flaked almond, fetta, house dressing

## TWO HANDS

**STEAK SANDWICH** \$17.00

Grass fed fillet, lettuce, tomato, caramelized onion, ranch, smoked BBQ sauce w/ fries

**CRISPY FRIED CHICKEN BURGER** \$16.00

Crispy fried buttermilk chicken breast fillet, slaw, American cheese, smoked BBQ sauce w/ fries

**AMERICAN HOT DOG** \$16.00

Traditional dog w/ ketchup, American mustard, pickles, crispy onion w/ fries

**PORTUGUESE CHICKEN BURGER** \$17.00

Marinated chicken breast, lettuce, sliced tomato, cheese, Japanese mayo, tomato sriracha w/ fries

**GRILLED CHEESEBURGER** \$17.00

Grass fed beef patty, lettuce, double smoked American cheese, ketchup, smoked bbq sauce w/ fries

## FORK & KNIFE

**HOUSE MADE SCHNITZEL** \$18.00

Spiced crumbed chicken breast, slaw, citrus aioli w/ fries

**CHICKEN PARMIGIANA** \$19.00

Spiced crumbed chicken breast, tomato sugo, basil, mozzarella w/ fries

**BEER BATTERED FLATHEAD & FRIES** \$18.00

Battered flat head fillets, aioli w/ fries

**GRILLED ATLANTIC SALMON** \$23.00

Atlantic salmon, garlic chat potatoes, broccolini, romesco sauce

**250G GRASS FED RUMP STEAK** \$24.00

Garden salad, red wine jus w/ fries

## WINGS

8 WINGS PER SERVE

**SATAY** \$13.00

Indonesian peanut sauce

**SOY CHILLI & GARLIC** \$13.00

Our famous Japanese glaze w/ sesame seeds

**BUFFALO & BLUE CHEESE** \$15.00

Traditional American wings

**JERK BBQ** \$14.00

Coated in our own Jamaican spiced sauce

**CHIPOTLE & LIME** \$15.00

Our Mexican inspired glaze

## SIDES

**FRIES** \$6.00

Seasoned w/ spiced rosemary salt

**GARLIC BREAD** \$4.00

**CHEESY GARLIC BREAD** \$5.00

**GARDEN SALAD** \$9.00

Mixed leaf, tomato, garden vegetables, citrus house dressing

**HOUSE FRIED SEASONED POTATO CHATS** \$9.50

Crushed crispy skin chat potatoes, rosemary salt  
(Served w/ sweet chili & sour cream)