

TO START

- Seafood Chowder (C)(S)
A delicious bowl of chowder with clams,
prawns, salmon, hamour, potato & croutons
- Steak Tartare (R)
Prime beef fillet, grape mustard & traditional condiments
- Wagyu Beef Carpaccio (R)
Truffle pesto, Parmesan, lemon salt & pickled radish
- Spanish Style Garlic Prawns (C)
Red chilli, beef chorizo, parsley, crisp potato & toast
- Wagyu Beef Cheek Croquette (SS)
Slow braised wagyu cheek & mushroom, with
smoked sriracha mayo & compressed cucumber
- Grilled Chicken Wings
BBQ or Peri-Peri, with blue cheese sauce & pickled veg
- Firecracker Prawn Cocktail (C)
Tempura prawns, chilli mayo, shishito pepper & salicornia
- Truffle Fried Mac-n-Cheese Arancini
Served with homemade ketchup, Parmesan & cress

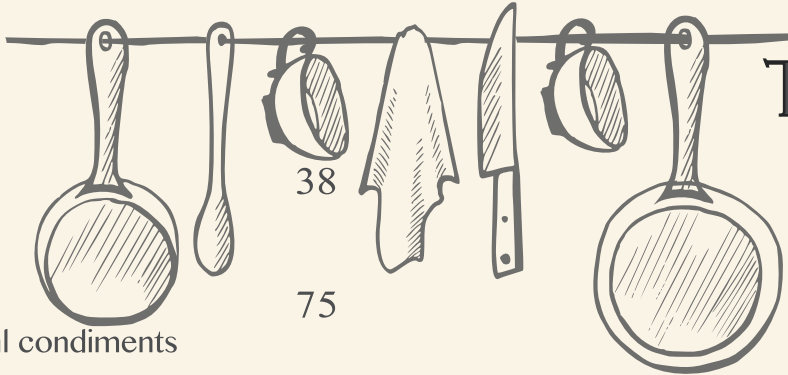
SALADS

- Burrata Salad
Slow cooked puy lentils, heirloom
baby tomatoes, tomato & basil jam
- Caesar Salad (S)
Baby Gem lettuce, bresaola chips, Parmesan, garlic
croutons slow cooked eggs, anchovy Caesar dressing
Add chicken breast
Add grilled shrimps (C)
- Nicoise Salad
Green beans, baby gem lettuce, new potato, quail egg,
black olives, cherry tomato & lemon olive oil
Add pepper crusted tuna (S)
Add seared salmon (S)

BURGERS & HOMEMADE PIES

- The ‘Famous’ Bentley Burger (SS)
Angus beef patty, with homemade smoked
tomato ketchup & apple wood Cheddar
- Chef’s Daily Special Pie
Ask your waiter for today’s special

The above are served with Bentley fries
& mixed greens

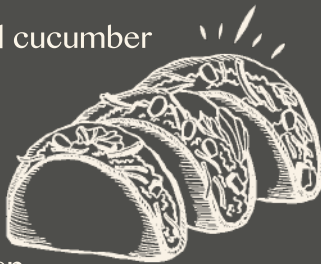


THE MAIN EVENT

- Angus Beef Short Ribs
Slow braised short ribs, Paris mash
& glazed carrots
- Seared Salmon Fillet (S)
Crushed new potatoes, edamame
& lemongrass cream
- Roast Lamb Rump
Wilted Pak choy, smoked eggplant cream & sumac
- Local Hamour Fillet (C)(S)
Saffron potato, prawn & clam veloute
- Giant Tiger Prawns (C)
Garlic & chilli jumbo prawns, potato gnocchi,
tomato & fennel sauce
- Wagyu Beef Cheek
Burnt shallots, mushroom, beef bacon, parsnip puree & crisp
- Braised Lamb Shank
Roasted baby potatoes, spicy harissa beans cassoulet
- Grilled Chicken Breast
Charred broccolini & creamy mushroom sauce
- Chicken Schnitzel
Truffle mash, lemon caper sauce, caper berries & fresh greens
- Classic Lobster Thermidor or Grilled (C)
Steamed broccolini & Paris mash

SLIDERS, BAO BUNS & TACOS

- Sliders
Choice of 2 sliders, served with fries
Beef - caramelised onion, Gruyere
Chicken - Marie rose sauce, Cheddar, coleslaw
Cajun Salmon (S) - avocado, fennel slaw
Fried Halloumi - tomato jam, iceberg
- Bao Buns
Choice of 2 Bao, served with fries
Soft Shell Crab (C) - remoulade, pickled cucumber
Crispy Chicken - Asian slaw, chilli ranch
Meatballs - Pico de Gallo, Iceberg
- Tacos
Choice of 2 Tacos, served with fries
Lobster (C) - apple & fennel slaw
Wagyu Cheek - kimchi mayo, potato crisp
Spicy Shrimps (C) - sriracha chilli, spring onion



BENTLEY KITCHEN

All prices are inclusive of 5% VAT

BUTCHER TO GRILL

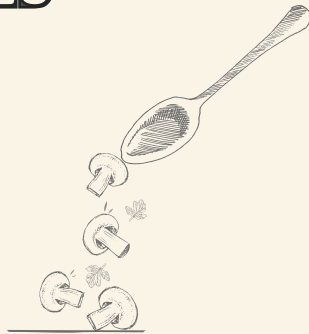
- Served with Bentley Fries or paris mash & mixed greens
- Silver Fern New Zealand Grass Fed Fillet
200g natural fillet, chargrilled, jus
- French Charolais Angus Striploin
300g, roasted wild mushroom ragout
- Rangers Valley 300 Days Black Onyx Rib Eye
300g, café de parie butter
- Rangers Valley Wagyu Flat Iron Steak
300g, flamed grilled, parsnip puree
- American Angus Grain-Fed Rib-Eye
300g, sauteed mixed mushrooms
- Stockyard Australian 250 Day Grain-Fed Fillet
2*100g, fried egg, truffle butter, asparagus
- New Zealand Grass-Fed Beef Back Ribs
Slow braised & char-grilled

BUTCHERS BOARD

- Sharing Mix Grill Platter (Serves 2 People) (C)
Slow braised beef back ribs, grass fed natural fillet,
jerk chicken, beef chorizo, wagyu cheek, grilled
giant prawns, Paris mash, pickles, bread, & your
choice of 2 sauces

SIDES & SAUCES

- Bentley Fries
With parmesan, herbs & truffle oil
- Paris Mash
- Steamed Broccolini
- Sauteed Mixed Mushrooms
- Peppercorn Sauce
- Bearnaise Sauce
- Mushroom Cafe au Lait
- Black Truffle Butter



Take a look at the
BLACKBOARD
for daily specials

