

## STARTERS & SNACKS

GARLIC BREAD	\$9
CHEESY GARLIC BREAD	\$11
GARLIC & BACON BREAD	\$13
BOWL OF CHIPS	\$9
BOWL OF WEDGES	\$12
CHICKEN WINGS	8 FOR \$12 15 FOR \$20
CHICKEN GARLIC KIEV BALLS Served w/ Aioli	\$16
BBQ PORK BELLY BITES Served w/ Garden Salad	\$18
CHICKEN NACHOS Served w/ Corn Chips, Tomato Base Sauce, Jalapeños, Guacamole, Sour Cream & Sweet Chilli Sauce	\$18

## BURGERS

ALL SERVED W/ CHIPS & A CHOICE OF SAUCE

GRILLED CHICKEN BURGER Chicken Breast Fillet, Lettuce, Tomato, Red Onion, Cheese, Aioli & Sweet Chilli Sauce on a Toasted Bun	\$21
BEEF BURGER 150g Beef Patty, Lettuce, Tomato, Red Onion, Bacon, Pickle, Cheese & Aioli on a Toasted Bun	\$22
STEAK SANDWICH 150g Scotch Fillet Steak, Bacon, Red Onion, Cheese, Lettuce, Tomato, Beetroot & Aioli on Toasted Turkish Bread	\$26
PORTOBELLA BURGER Grilled Mushroom, Lettuce, Tomato, Red Onion, Cheese & Aioli on a Toasted Bun	\$20

Add Beef Patty +\$7 | Bacon +\$3 | Fried Egg +\$3.

## SALADS

CAESAR SALAD Baby Cos Lettuce, Bacon, Croutons, Parmesan Cheese, Boiled Egg & Caesar Dressing + Chicken \$6   Prawns \$7	\$18
THAI SALAD Mixed Lettuce, Red Onion, Capsicum, Cucumber Celery, Cabbage, Cherry Tomato, Carrot w/ Housemade Thai Dressing, topped w/ Crushed Peanuts & Coriander Leaf + Beef \$6   Chicken \$6   Prawns \$7   Chorizo \$7	\$18
CHICKEN & AVOCADO SALAD (GF) Mixed Lettuce, Cherry Tomato, Cucumber, Chat Potato, Chicken, Avocado, Red Onion, Walnut & Housemade Dressing +Chicken \$6   Prawns \$7   Chorizo \$7   Boiled Egg \$3	\$24

## PIZZA

MARGHERITA Napolitana Sauce, Mozzarella Cheese & Mixed Herbs	\$19
HAWAIIAN Napolitana Sauce, Shredded Smoked Ham, Pineapple & Mozzarella Cheese	\$21
BBQ CHICKEN Napolitana Sauce, Red Onion, Chorizo, Chicken, Bacon, Mozzarella Cheese & a Swirl of BBQ Sauce	\$22
TURVEY VEGETARIAN Napolitana Sauce, Red Onion, Cherry Tomato, Mixed Capsicum, Mushroom, Olives, Mozzarella Cheese & Fetta	\$20
MEAT LOVERS Napolitana Sauce, Red Onion, Chorizo, Chicken, Bacon & Mozzarella Cheese	\$23
CHILLI PRAWN CHOIRIZO PIZZA Napolitana Sauce, Garlic Prawns, Chilli, Chorizo, Red Onion, Mozzeralla Cheese & Aioli.	\$24

## FROM THE GRILL

ALL SERVED W/ CHOICE OF TWO SIDES & A SAUCE

250G RUMP STEAK (GF)	\$24
300G SCOTCH FILLET (GF)	\$38
MIXED GRILL 250g Rump, Chicken Skewer, Bacon, (2) Sausages & Fried Egg	\$38
GRILLED CHICKEN BREAST	\$22

## SIDES

Chips \$9 | Salad \$6 | Veg \$6.50 | Mash \$6.50

## SAUCES \$3

Creamy Garlic (GF), Gravy, Mushroom, Pepper,  
Tartare, Aioli, Hollandaise, Dianne, Buffalo Sauce

## SCHNITZELS

ALL SERVED W/ CHOICE OF TWO SIDES & A SAUCE

CHICKEN SCHNITZEL	\$22
PARMI	\$26

## SCHNITZEL TOPPERS

REEF TOPPER 3 Fried Prawns, 3 Fried Calamari w/ Creamy Garlic Sauce	\$9
ABC TOPPER Avocado, Bacon & Cheese	\$8
MEATLOVERS TOPPER Chorizo, Bacon, Cheese, Onion & BBQ Sauce	\$7
THE GARLIC PRAWN Garlic Sauce & Prawns.	\$9

## MAINS

SLOW COOKED BRAISED LAMBSHANK (GF) Served w/ Creamy Mash Potato & Mixed Vegetables + Extra Shank \$12	\$26
TRADITIONAL BEEF STEW Slow Cooked Beef Pieces w/ Crushed Tomato, Chicken Broth Served w/ Creamy Mash Potato & Mixed Vegetables	\$28
BANGERS & MASH (GF) 3 Bangers Served w/ Mash Potato, Mixed Vegetables & Gravy	\$22
BEEF RISSOLES 2 Rissoles Served w/ Creamy Mash Potatoes, Mixed Vegetables & Gravy	\$20
CURRY OF THE DAY- SEE SPECIAL BOARD	MP
CARBONARA PASTA + Chicken \$6   Prawns \$7   Chorizo \$7	\$18
CHILLI PRAWN & CALAMARI LINGUINI + Chorizo \$7	\$29
BAKED BARRAMUNDI (GF) Served w/ Choice of Two Sides, Lemon & Tartare Sauce. + Prawns \$7	\$26

SALT AND PEPPER SQUID Served w/ Choice of Two Sides, Lemon & Tartare Sauce.	\$28
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PAN FRIED SALMON (GF) Served w/ Choice of Two Sides, Lemon & Tartare Sauce.	\$29
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## TURVEY CLASSICS

ALL SERVED W/ CHOICE OF TWO SIDES & A SAUCE

BEER BATTERED FLATHEAD FILLETS Tarter Sauce & Lemon	\$24
CRUMBED LAMB CUTLETS (2) + Extra Cutlet \$8	\$24
CHICKEN SCHNITZEL Panko Crumbed Chicken Breast	\$21

## TURVEY TEMPTERS

LUNCH MON- FRI 11:30AM - 2.30PM  
W/ PURCHASE OF A DRINK

\$15

CARBONARA PASTA
CHICKEN SCHNITZEL Served w/ Choice of Two Sides & Sauce
250G RUMP STEAK Served w/ Choice of Two Sides & Sauce
BEER BATTERED FLATHEAD Served w/ Choice of Two Sides & Sauce
CHICKEN SCHNITZEL BURGER Served w/ Chips & Choice of Sauce

## WEEKLY SPECIALS

DINNER 5:30PM - 9:00PM  
SERVED W/ CHOICE OF TWO SIDES & SAUCE

MONDAY CRUMBED LAMB CUTLETS	\$20
TUESDAY 250G RUMP STEAK	\$20
WEDNESDAY BURGER NIGHT Any Burger on the Menu Served w/ Chips & Choice of Sauce	\$18
THURSDAY TOPPER NIGHT Chicken Schnitzel w/ Any Topper	\$25
FRIDAY SURF AND TURF 250g Rump Steak w/ Reef Topper	\$26

## SUNDAY ROAST SPECIAL

SUNDAY LUNCH & DINNER  
ROAST OF THE DAY

\$17

**TURVEY PARK**  
HOTEL  
EST. 1960

## BISTRO OPENING HOURS

MONDAY - SUNDAY  
LUNCH 11:30AM - 2.30PM  
DINNER 5.30PM - 9PM

BISTRO CLOSSES 8:30PM  
SUNDAY & PUBLIC HOLIDAYS

15% SURCHARGE ON PUBLIC HOLIDAYS

## SPARKLING WINE

### Henkell Trocken Dry 200ml

Germany | Henkell Trocken fizzes with delicate, long-lasting bubbles for a glassful of glamour. Its finely arranged, harmonic composition makes for a well-rounded, fully developed taste experience.

### Henkell Trocken Rosé 200ml

Germany | Fresh aromas of red berries and a hint of strawberry. Harmonious interplay of sweet and sour, berry-like fruity body.

### Wildflower Prosecco

South East Australia | Displays a fine bead of bubbles and is pale in colour. It is soft with attractive pear and citrus blossom notes with a fruity, floral finish with bright, fresh acidity.

### Taltarni Victorian Brut Curvee

Pyrenees VIC | Light straw in colour, Curvee displays lovely texture, a combination of secondary yeast characters with vibrant fruit and good natural acid to finish.

### Piper-Heidsieck NV Brut

Reims FR | A structured, full-bodied and franc wine. A juicy, fleshy pear and golden grape texture. The finish narrows to citrus and grapefruit flavours. A wine with great fruit, a good mouthfeel and a harmonious balance.

## WHITE WINE

### Young Poets Moscato

Australia | Lifted aromas of spiced pear and rose. A low alcohol wine, with a delicate sweetness and natural spritz.

### Circa 1858 Sauvignon Blanc

Australia | Lively, juicy, tropical fruit, lime and grassy notes, with a crisp, refreshing finish.

### Wildflower Pinot Grigio

Western Australia | A lively, aromatic and dry Pinot Grigio, boasting detailed flavours and fruity notes of pear and apple, complemented by a delicious and refreshing crispness.

### Pikorua Sauvignon Blanc

Marlborough NZ | Refreshingly crisp, bright tropical fruits with a touch of gooseberry and light herbal notes.

### Quilty & Gransden Chardonnay

Orange NSW | Bright golden with green edges. Peaches, cream and citrus. Elegant and fresh. Lightly textured with flavours of peaches and vanilla.

### Robert Oatley Signature Chardonnay

Margaret River WA | A bright, mid-weight, peach-accented, gently oaked wine grown on selected sites across Australia.

150ml Bottle

10

10

9.5

34

34

95

150ml 200ml Bottle

8 12 32

8 12 32

10 12 35

9 11 40

9 14 38

42

## ROSÉ

### Luna Rosa Rosado

Central Ranges NSW | Fresh and fragrant, ripe strawberry, delicate orange peel. Berries, cherries and rhubarb, soft clove spice. Light alcohol, textural, crisp finish, hint of sweetness.

## RED WINE

### Circa 1858 Shiraz

Central Ranges NSW | A rich and flavoursome shiraz displaying all the hallmarks of the varietal: vibrant red fruits, dark plum and spice with underlying soft tannins.

### Wild Oats Cabernet Merlot

Mudgee NSW | Bright, vibrant style of red wine with lifted herbal and blackcurrant flavours. Smooth and long.

### Rymill The Dark Horse Cabernet Sauvignon

Coonawarra SA | Aromas of fresh dark cherries, aniseed, tobacco and chocolate. Raspberries, dried cherries, raw cocoa, black olives and subtle mint.

### Chapel Hill Abacus Shiraz

McLaren Vale SA | Plush shiraz. Black fruits, liquorice, cocoa and a twist of pepper. Dense and mouth filling with velvety tannin.

### Metala White Label Shiraz Cabernet

Langhorne Creek SA | Abundance of sweet plums, ripe blackberry and red current with hints of jubes and red liquorice rounding out the palate. The palate is both generous and elegant with mouth filling sweet, Cabernet driven dark fruits, primarily blackberries, and a touch of white pepper.

### Hancock & Hancock Shiraz Grenache

McLaren Vale SA | Supple, Lots of ripe dark plum, pepper and spice of Shiraz with rose petal perfume lift and cherry taste of Grenache.

### Robert Oatley Signature Pinot Noir

Barossa SA | Lovely varietal intensity in the wild strawberry and cherry, lightly savoury spectrum, vibrant and juicy, with a gentle French oak influence.

### Best's Great Western Bin NO.1 Shiraz

Great Western VIC | A Classic, cool - climate aromatic Shiraz, made in a style that's floral, spicy and peppery yet retains generous fruit characteristics and intensity.

150ml 200ml Bottle

8 10 35

150ml 200ml Bottle

8 10 35

9 12 35

9.5 12.5 40

11 14 45

45

42

46

58

