

STARTERS & SNACKS

GARLIC BREAD	\$9
CHEESY GARLIC BREAD	\$11
GARLIC & BACON BREAD	\$13
BOWL OF CHIPS	\$9
BOWL OF POTATO GEMS	\$12
BUFFALO CHICKEN WINGS	8 FOR \$12 15 FOR \$20
NACHO CHEESE TRIANGLE (4PCS) Served w/ Aioli & Garden Salad	\$16
SEAFOOD STICKS (6PCS) Served w/ Garden Salad	\$16
BEEF 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 Grilled Chicken Breast Fillet, Lettuce, Tomato, Red Onion, Cheese, Aioli & Sweet Chilli Sauce on a Toasted Bun	\$21
CLASSIC BEEF BURGER 150g Beef Patty, Lettuce, Tomato, Red Onion, Bacon, Pickle, Cheese & Aioli on a Toasted Bun	\$22
SCOTCH STEAK SANDWICH 150g Scotch Fillet Steak, Cheese, Lettuce, Tomato, Beetroot, Red Onion & Aioli on Toasted Turkish Bread	\$26
HALLOUMI BURGER Grilled Halloumi Cheese, Lettuce, Tomato, Red Onion, & Aioli on a Toasted Bun	\$20
+ BEEF PATTY +\$7 BACON +\$3 FRIED EGG +\$3	

KID’S MEALS

KIDS UNDER 12 RECEIVE A COMPLIMENTARY ICE CREAM & SOFT DRINK	
NAPOLI & CHEESE PASTA	
6” HAM & CHEESE PIZZA	
CHICKEN NUGGETS (6) Served w/ Chips	
SAUSAGES (2) Served w/ Chips or Mash	
BEER BATTERED FISH Served w/ Chips	



SALADS

CAESAR SALAD Baby Cos Lettuce, Bacon, Croutons, Parmesan Cheese, Boiled Egg & Caesar Dressing + CHICKEN \$6 PRAWNS \$7 CHORIZO \$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
PUMPKIN & CHICKPEA SALAD (GF) Mixed Lettuce, Red Onion, Capsicum, Cucumber, Cherry Tomato, Pumpkin, Chickpea, Homemade Dressing & Walnuts + CHICKEN \$6 PRAWNS \$7 CHORIZO \$7 BEEF \$6	\$24
CALAMARI SALAD Calamari, Mixed Lettuce, Red Onion, Capsicum, Cucumber, Celery, Cabbage, Cherry Tomato, Carrots, Fried Capers, Lemon Wedge & Homemade Dressing	\$25

PIZZA

MARGHERITA Napoli Sauce, Mozzarella Cheese & Mixed Herbs	\$19
HAWAIIAN Napoli Sauce, Ham, Pineapple & Mozzarella Cheese	\$21
BACON PIZZA Napoli Sauce, Bacon & Cheese	\$21
BBQ CHICKEN Napolitana Sauce, Red Onion, Mushroom, Chicken, Bacon, Mozzarella Cheese & a Swirl of BBQ Sauce	\$23
TURVEY VEGETARIAN Napoli Sauce, Red Onion, Tomato, Mixed Capsicum, Mushroom, Olives, Mozzarella Cheese & Fetta	\$20
MEAT LOVERS Napolitana Sauce, Red Onion, Chorizo, Chicken, Bacon & Mozzarella Cheese	\$23

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

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 & BBQ Sauce	\$8
GARLIC PRAWN TOPPER Garlic Sauce & Prawns	\$9
HAWAIIAN TOPPER Napoli Sauce, Bacon, Pineapple & Cheese	\$7

TURVEY CLASSICS

ALL SERVED W/ CHOICE OF TWO SIDES & A SAUCE	
BEER BATTERED FLATHEAD FILLETS Lemon & Tartare Sauce	\$26
CRUMBED LAMB CUTLETS (2) + Extra Cutlet \$8	\$24
BAKED BARRAMUNDI (GF) Lemon & Tartare Sauce + Prawns \$7	\$26
SALT & PEPPER SQUID Lemon & Tartare Sauce	\$28
PAN FRIED SALMON (GF) Lemon & Tartare Sauce	\$29
CRISPY PORK BELLY	\$29
RIBS & WINGS 1/2 Rack BBQ Pork Ribs & 3 Chicken Wings	\$29

MAINS

BANGERS & MASH (GF) 3 Bangers Served w/ Mash Potato, Mixed Vegetables & Gravy	\$22
CARBONARA PASTA + Chicken \$6 Prawns \$7 Chorizo \$7	\$18
CHILLI CHICKEN & CHORIZO PASTA + Prawns \$7	\$25
SEAFOOD BASKET Prawn Cutlets, Tempura Fish Fillet, Squid Rings, Tempura Surimi Bites, Crumbed Surimi Scallops Served w/ Choice of Two Sides, Tartare & Lemon Wedges	\$26

TURVEY TEMPTERS

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

BEER BATTERED FLATHEAD (3PC)
Served w/ Chips, Salad, Tatare Sauce &
Lemon

CHICKEN SCHNITZEL
Served w/ Chips & Salad

250G ANGUS RUMP STEAK
Served w/ Chips & Salad

CHICKEN SCHNITZEL BURGER
Served w/ Chips & Choice of Sauce

GRILLED CHICKEN SALAD



NIGHTLY SPECIALS

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

MONDAY
CRUMBED LAMB CUTLETS

\$20

TUESDAY
250G RUMP STEAK

\$20

WEDNESDAY
SEAFOOD NIGHT
Any Seafood Dish on the Menu
Served w/ Chips & Choice of Sauce

\$25

THURSDAY
TOPPER NIGHT
Chicken Schnitzel w/ Any Topper

\$25

FRIDAY
GARLIC PRAWN TOPPER NIGHT
250g Rump Steak w/ Garlic Prawn
Topper

\$26

SATURDAY
300G SCOTCH FILLET
Served w/ Choice of Two Sides &
Sauce

\$32

SUNDAY ROAST
SPECIAL

SUNDAY LUNCH
ROAST OF THE DAY



BISTRO OPENING HOURS

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

BISTRO CLOSES 8:30PM
SUNDAY & PUBLIC HOLIDAYS

DESSERT &
SPECIALS
See Board

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

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.

Whispering Angel Rose

France | Evocative flavours of grapefruit, raspberries and strawberries, citrus combined with refreshing acidity.

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

85

150ml

200ml

Bottle

8

10

35

9

12

35

9.5

12.5

40

11

14

45

45

42

46

58

