

STARTERS & SNACKS

GARLIC BREAD	\$10
CHEESY GARLIC BREAD	\$12
CHEESY GARLIC BACON BREAD	\$13
BOWL OF CHIPS & GRAVY	\$12
LOADED CHIPS Chips, Bacon, Gravy & Melted Cheese	\$16
BUFFALO CHICKEN WINGS (15PC)	\$21
BEEF SPRING ROLLS (3PCS) Served w/ Aioli & Garden Salad	\$16
PUMPKIN & GOAT CHEESE ARANCINI Served w/ Garden Salad, Parmesan & Aioli	\$18
BRUSCHETTA Toasted Garlic Turkish Bread, Tomato Salsa, Red Onion, Feta, Basil & Balsamic Glaze	\$18
PULLED PORK NACHOS Served w/ Corn Chips, BBQ Pulled Pork, Jalapeños, Guacamole & Sour Cream	\$24

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	\$22
BEEF BURGER Angus Beef Patty, Lettuce, Tomato, Red Onion, Bacon, Pickles, Cheese & Aioli on a Toasted Bun	\$23
SCOTCH STEAK SANDWICH 150g Scotch Fillet Steak, Bacon, Cheese, Lettuce, Tomato, Beetroot, Red Onion & Aioli on Toasted Turkish Bread	\$26
HALLOUMI & FALAFEL BURGER Grilled Halloumi Cheese, Falafel, Lettuce, Tomato, Red Onion & Aioli on a Toasted Bun	\$23

ADD BEEF PATTY +\$8 | 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 \$7 PRAWNS \$8 CHORIZO \$7	\$20
THAI SALAD Mixed Lettuce, Red Onion, Capsicum, Cucumber Celery, Cabbage, Cherry Tomato, Carrot, Housemade Thai Dressing, Topped w/ Crushed Peanuts & Coriander Leaf + BEEF \$7 CHICKEN \$7 PRAWNS \$8 CHORIZO \$7	\$20
TANDOORI CHICKEN SALAD Mixed Lettuce, Red Onion, Capsicum, Cucumber, Celery, Cabbage, Cherry Tomato, Carrot, Olives, Fetta Cheese w/ Homemade Dressing + PRAWNS \$8 CHORIZO \$7	\$25

PIZZA

MARGHERITA Napoli Sauce, Mozzarella Cheese & Dry Basil	\$21
HAWAIIAN Napoli Sauce, Ham, Pineapple & Mozzarella Cheese	\$22
PEPPERONI PIZZA Napoli Sauce, Pepperoni & Cheese	\$23
TANDOORI CHICKEN PIZZA Napoli Sauce, Tandoori Chicken, Bacon, Mushroom, Red Onion, Mozzarella & a Swirl of Aioli Sauce	\$24
TURVEY VEGETARIAN Napoli Sauce, Red Onion, Tomato, Mixed Capsicum, Mushroom, Olives, Mozzarella Cheese & Fetta	\$23
MEATLOVERS Napoli Sauce, Mozzarella, Red Onion, Chicken, Bacon, Salami.	\$24

FROM THE GRILL

ALL SERVED W/ CHOICE OF TWO SIDES & A SAUCE	
250G RUMP STEAK (GF)	\$26
300G SCOTCH FILLET (GF)	\$42
MIXED GRILL 220g Rump, Chicken Skewer, Bacon, 2 Sausages & Fried Egg	\$42
GRILLED CHICKEN BREAST	\$23

SIDES

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

SAUCES \$3

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

SCHNITZELS

ALL SERVED W/ CHOICE OF TWO SIDES & A SAUCE

CHICKEN SCHNITZEL	\$22
CHICKEN PARMI	\$27

SCHNITZEL TOPPERS

REEF TOPPER 3 Fried Prawns, 3 Fried Calamari w/ Creamy Garlic Sauce	\$9
ABC TOPPER Smashed Avocado, Bacon & Cheese	\$8
MEATLOVERS TOPPER Salami, Bacon, Cheese & BBQ Sauce	\$9
GARLIC PRAWN TOPPER Garlic Sauce & Prawns	\$9
HAWAIIAN TOPPER Napoli Sauce, Bacon, Pineapple & Cheese	\$8

TURVEY CLASSICS

ALL SERVED W/ CHOICE OF TWO SIDES & A SAUCE

BEER BATTERED FLATHEAD Lemon & Tartare Sauce	\$27
CRUMBED LAMB CUTLETS (2) Extra Cutlet + \$8	\$25
BAKED BARRAMUNDI (GF) Lemon & Tartare Sauce Add Prawns + \$8	\$27
SALT & PEPPER SQUID Lemon & Tartare Sauce	\$28
PAN FRIED SALMON (GF) Lemon & Tartare Sauce	\$30

MAINS

LAMB & MINT RISsoles 3 Rissoles Served w/ Mash Potato, Mixed Vegetables & Gravy	\$28
CARBONARA PASTA ADD Chicken +\$6 Prawns +\$8 Chorizo +\$7	\$20
CHILLI PRAWN LINGUINI Garlic Chilli Prawn, White Wine, Cherry Tomato, Parmesan Cheese in homemade Napoli Sauce.	\$29

SEAFOOD BASKET Prawn Cutlets, Tempura Fish Fillet, Calamari, Tempura Surimi Bites, Crumbed Surimi Scallops Served w/ Choice of Two Sides, Tartare & Lemon Wedges	\$27
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LAMB SHANK Served w/ Mash Potato, Mixed Vegetables & Gravy. Extra Shank +\$12	\$30
PEPPER STEAK PIE Served w/ Mash Potato, Mixed Vegetables & Gravy	\$26

TURVEY TEMPTERS

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

NOT AVAILABLE PUBLIC HOLIDAYS

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

CHICKEN SCHNITZEL
Served w/ Choice of Two Sides & Sauce

220G ANGUS RUMP STEAK
Served w/ Choice of Two Sides & Sauce

CHICKEN SCHNITZEL BURGER
Served w/ Chips & Choice of Sauce

CARBONARA PASTA

NIGHTLY SPECIALS

SERVED W/ CHOICE OF TWO SIDES & SAUCE
NOT AVAILABLE PUBLIC HOLIDAYS

MONDAY
CURRY NIGHT – SEE BOARD

\$23

TUESDAY
250G RUMP STEAK

\$22

WEDNESDAY
SEAFOOD NIGHT
Any Seafood Dish on the Menu

\$25

THURSDAY
TOPPER NIGHT
Chicken Schnitzel w/ Any Topper

\$25

FRIDAY
SURF & TURF
250g Rump Steak w/ Garlic Prawn
Topper

\$27

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

\$34

SUNDAY ROAST

SUNDAY LUNCH

ROAST OF THE DAY

TURVEY PARK
HOTEL
EST. 1960

BISTRO OPENING HOURS

7 DAYS
LUNCH 11:30AM – 2.30PM
DINNER 5.30PM – 9PM

BISTRO CLOSES 8:30PM
SUNDAY & PUBLIC HOLIDAYS

15% SURCHARGE ON PUBLIC HOLIDAYS

CURRY
OF THE DAY
DESSERT &
SPECIALS
See Board

Please be aware that our food may contain or come into contact with common allergens such as but not limited to gluten, dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish & shellfish. While we offer gluten-free options, please note that our kitchen is not gluten-free, and we cannot guarantee the absence of cross-contamination.

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.

Wildflower Pinot Grigio

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

Stonefish Sauvignon Blanc

Margaret River WA | Displays a vibrant bouquet of white pear, honey suckle, lychee and lemon zest.

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.

ROSE

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.

Stonefish Shiraz

Margaret River WA | Concentrated fruit flavours with elegant, velvety tannins. Blackberry characters, black cherry and cassis.

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.