

STARTERS & SNACKS

GARLIC BREAD	\$10
CHEESY GARLIC BREAD	\$12
CHEESY GARLIC BACON BREAD	\$13
BOWL OF CHIPS & GRAVY	\$12
CHICKEN & BACON LOADED CHIPS Chips, Bacon, Chicken, Melted Cheese & Chipotle Aioli.	\$20
CHICKEN WINGS (15PC) choose Buffalo or BBQ Sauce	\$21
DUCK SPRING ROLLS (4PCS) Served w/ Aioli & Salad Mix	\$16
SMOKEY BACON & CHEESE ARANCINI Served w/ Salad, Parmesan & Aioli	\$18
BRUSCHETTA Toasted Garlic Turkish Bread, Tomato Salsa, Red Onion, Feta, Basil & Balsamic Glaze	\$18
PULLED PORK NACHOS (GFO) Served w/ Corn Chips, BBQ Pulled Pork, Jalapeños, Guacamole & Sour Cream	\$24
ALL SERVED W/ CHIPS & A CHOICE OF SAUCE	
CHICKEN SCHINTZEL BURGER Chicken Schnitzel, Cheese, Lettuce, Tomato, Red Onion, Chipotle Aioli 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 BURGER Fried Halloumi Cheese, Lettuce, Tomato, Red Onion, Pickles & Aioli on a Toasted Bun	\$23
LAMB STEAK SANDWICH 150gm Lamb Steak, Bacon, Cheese, Beetroot, Lettuce, Tomato, Red Onion, Chipotle Aioli on Turkish Bread	\$26
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 (GFO)

BEER BATTERED FISH Served w/ Chips

SALADS

CAESAR SALAD (GFO) Baby Cos Lettuce, Bacon, Croutons, Parmesan Cheese, Boiled Egg & Caesar Dressing	\$20
LAMB SALAD (GFO) Grilled Lamb Steak, Mixed Lettuce, Red Onion, Capsicum, Cucumber, Cherry Tomato, Feta Cheese, Olives w/ House Made Dressing Topped w/ Crushed Peanuts	\$27
TANDOORI CHICKEN SALAD (GFO) Mixed Lettuce, Red Onion, Capsicum, Cucumber, Celery, Cabbage, Cherry Tomato, Carrot, Olives, Feta Cheese w/ House Made Dressing	\$25
PRAWN & CALAMARI SALAD (GFO) Prawns, Calamari, Mixed Lettuce, Red Onion, Capsicum, Cucumber, Celery, Cabbage, Cherry Tomato, Carrot, Fried Capers, Lemon Wedges w/ Cocktail Dressing	\$27
ADD BEEF \$7 CHICKEN \$7 PRAWNS \$8 HALLOUMI \$6	

PIZZA

MARGHERITA (GFO, VE) Napoli Sauce, Mozzarella Cheese, Sliced Tomato & Mixed Herbs	\$21
HAWAIIAN (GFO) Napoli Sauce, Ham, Pineapple & Mozzarella Cheese	\$22
PEPPERONI PIZZA (GFO) Napoli Sauce, Pepperoni & Cheese	\$23
TANDOORI CHICKEN PIZZA (GFO) Napoli Sauce, Tandoori Chicken, Bacon, Mushroom, Red Onion, Mozzarella & a Swirl of Aioli Sauce	\$24
TURVEY VEGETARIAN (GFO) Napoli Sauce, Red Onion, Tomato, Mixed Capsicum, Mushroom, Olives, Mozzarella Cheese & Feta	\$23
MEATLOVERS (GFO) Napoli Sauce, Mozzarella, Red Onion, Chicken, Bacon, Salami	\$24

FROM THE GRILL

ALL SERVED W/ CHOICE OF TWO SIDES & A SAUCE

250G RIVERINA RUMP STEAK (GFO)	\$28
300G SCOTCH FILLET (GFO)	\$44
MIXED GRILL (GFO) 250g Rump, Chicken Skewer, Bacon, 2 Sausages & Fried Egg	\$44
GRILLED CHICKEN BREAST	\$23
SIDES	
Chips \$9 Salad \$6 Veg \$6.50 Mash \$6.50	
SAUCES \$3	
Gravy, Mushroom, Pepper, Dianne, Creamy Garlic (GFO) 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 Outlet + \$8	\$25
BAKED BARRAMUNDI (GFO) Lemon & Tartare Sauce Add Prawns + \$8	\$27
SALT & PEPPER SQUID Lemon & Tartare Sauce	\$28
PAN FRIED SALMON (GFO) Lemon & Tartare Sauce	\$30
RIBS AND WINGS 1/2 Rack of Pork Ribs & Chicken Wings (4)	\$29
CHICKEN KIEV	\$30

MAINS

CARBONARA PASTA ADD Chicken +\$6 Prawns +\$8 Halloumi +\$6	\$20
WAGYU PASTA Wagyu Beef, Onion, Garlic, Sun-Dried Tomato, Parmesan Cheese in House made 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
CRISPY SKIN PORK BELLY Served w/ Creamy Mash Potato, Mixed Veg & Choice of Sauce	\$30
BANGERS & MASH Beef Sausages (3) Served w/ Creamy Mash Potato, Mixed Veg & Gravy	\$27

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, Tartare Sauce & Lemon

PANKO CRUMBED CHICKEN SCHNITZEL
Served w/ Choice of Two Sides & Sauce

220G RIVERINA RUMP STEAK (GFO)
Served w/ Choice of Two Sides & Sauce

CHICKEN SCHNITZEL BURGER
Served w/ Chips & Choice of Sauce

GRILLED CHICKEN SALAD (GFO)

NIGHTLY SPECIALS

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

Monday
PORK BELLY \$25

Tuesday
250G MB3+ RIVERINA RUMP STEAK (GFO) \$23

Wednesday
SEAFOOD NIGHT \$25
Any Seafood Dish on the Menu

Thursday
TOPPER NIGHT \$25
Chicken Schnitzel w/ Any Topper

Friday
SURF & TURF (GFO) \$28
250g MB 3+ Riverina Rump Steak w/ Garlic Prawn Topper

Saturday
300G SCOTCH FILLET (GFO) \$35
Served w/ Choice of Two Sides & Sauce

Sunday
SUNDAY LUNCH \$20
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

DESSERT &
SPECIALS
See Board

GFO = GLUTEN FREE OPTION. 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.

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

12

12

9.5

42

50

98

150ml 250ml Bottle

9

12

32

9

13

40

11

14

42

9

13

40

48

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.

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 250ml Bottle

10

13

38

85

150ml 250ml Bottle

36

37

12

15

46

12

15

49

46

12

15

48

50

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