

STARTERS & SNACKS

GARLIC BREAD	\$10
CHEESY GARLIC BREAD	\$12
CHEESY GARLIC BACON BREAD	\$13
CHIPS & GRAVY	\$12
SWEET POTATO CHIPS Served w/ Aioli	\$13
CHICKEN & BACON LOADED CHIPS Chips, Bacon, Chicken, Melted Cheese & Aioli.	\$20
CHICKEN WINGS (15PC) Choose Peri Peri or BBQ Sauce	\$21
PERI PERI CORN RIBS (GF, V)	\$17
FRIED GINGER & PRAWN DUMPLINGS (I) Served w/ Soy Sauce	\$18
PUMPKIN FETA & THYME ARANCINI Served w/ Salad, Parmesan & Aioli	\$18
BEEF NACHOS (GFO) Served w/ Corn Chips, Bolognese, Jalapeños, Mozzarella Cheese, Guacamole, Sweet Chilli Sauce & Sour Cream	\$24

BURGERS

ALL SERVED W/ CHIPS & A CHOICE OF SAUCE	
CHICKEN SCHINTZEL BURGER Chicken Schnitzel, Cheese, Lettuce, Tomato, Red Onion, Aioli on a Toasted Bun	\$22
DOUBLE BEEF BURGER 2 X 150g Angus Beef Patty, Lettuce, Tomato, Red Onion, Bacon, Pickles, Cheese & Aioli on a Toasted Bun	\$28
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
BBQ PULLED PORK BURGER Pulled Pork, Slaw, BBQ Sauce on a Toasted Bun	\$25
ADD BACON +\$3 FRIED EGG +\$3	

KID'S MEALS

KIDS UNDER 12 RECEIVE A COMPLIMENTARY ICE CREAM & SOFT DRINK

BOLOGNESE PASTA	
6" HAM & CHEESE PIZZA	\$12
CHICKEN NUGGETS (6) Served w/ Chips	
SAUSAGES (2) Served w/ Chips or Mash (GFO)	
BEER BATTERED FISH Served w/ Chips	

SALADS

CAESAR SALAD Baby Cos Lettuce, Bacon, Croutons, Parmesan Cheese, Boiled Egg & Caesar Dressing	\$20
HALLOUMI SALAD (GFO) Halloumi, Mixed Lettuce, Red Onion, Capsicum, Cucumber, Celery, Cabbage, Cherry Tomato & Carrot w/ House Made Dressing.	\$26
CHICKPEA & QUINOA SALAD (GFO) Chickpea, Quinoa, Mixed Lettuce, Red Onion, Cherry Tomato, Cucumber, Mixed Capsicum, Olives, Feta, w/ Housemade Dressing & Crushed Peanuts.	\$25
ADD CHICKEN +\$7 PRAWNS +\$8 HALLOUMI +\$7 BOILED EGG +\$3	

PIZZA

MARGHERITA (GFO, VE) Napoli Sauce, Mozzarella Cheese, Sliced Tomato & Basil	\$21
HAWAIIAN (GFO) Napoli Sauce, Ham, Pineapple & Mozzarella Cheese	\$22
PEPPERONI PIZZA (GFO) Napoli Sauce, Pepperoni & Cheese	\$23
PERI PERI CHICKEN PIZZA (GFO) Napoli Sauce, Chicken, Bacon, Mushroom, Mozzarella & a Swirl of Peri Peri 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 & a Swirl of Aioli Sauce	\$24

FROM THE GRILL

ALL SERVED W/ CHOICE OF TWO SIDES & A SAUCE	
250G RIVERINA RUMP STEAK MB3+ (GFO)	\$28
300G SCOTCH FILLET (GFO)	\$44
MIXED GRILL (GFO) 250g Rump, Chicken Skewer, Bacon, 2 Sausages & Fried Egg	\$44
GRILLED CHICKEN BREAST	\$23
LAMB CHOPS (3) ADD GARLIC BUTTER +\$3	\$32

SIDES

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

SAUCES \$3

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

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 (I) 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 (M) Lemon & Tartare Sauce	\$27
CRUMBED LAMB CUTLETS (2) Extra Cutlet + \$8	\$25
BAKED BARRAMUNDI (GFO, I) Lemon & Tartare Sauce Add Prawns + \$8	\$28
SALT & PEPPER SQUID (M) Lemon & Tartare Sauce	\$29
PAN FRIED SALMON (GFO, I) Lemon & Tartare Sauce	\$30

MAINS

CARBONARA PASTA ADD CHICKEN +\$7 PRAWNS +\$8 BACON +\$3	\$20
WAGYU BEEF STROGANOFF Served w/ Mash Potato & Mixed Veg	\$32
CRISPY SKIN PORK BELLY Served w/ Creamy Mash Potato, Mixed Veg & Choice of Sauce	\$30
BANGERS & MASH Rosemary & Lamb Sausages (3) Served w/ Creamy Mash Potato, Mixed Veg & Gravy	\$29
SLOW COOKED BRAISED LAMB SHANK Served w/ Creamy Mash Potato & Vegetables Add Shank +\$13	\$27
GRILLED PORK BOWL Pork Medallions, Lettuce, Cucumber, Red Onion, Sour Cream, Feta, Sweet Chilli Sauce	\$28
APPLE & FENNEL PORK RISSOLES (3 PCS) Served w/ Creamy Mash Potatoes, Mixed Veg & Gravy	\$28
CREAMY CHICKEN PESTO LINGUINE	\$29
CHILLI PRAWN LINGUINE (I) ADD CHICKEN +\$7 PRAWNS +\$8 BACON +\$3	\$29

TURVEY TEMPTERS

LUNCH MON- FRI 11:30AM - 2.30PM
W/ PURCHASE OF A DRINK
NOT AVAILABLE PUBLIC HOLIDAYS

\$16

BEER BATTERED FLATHEAD (3PC, M)
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

CARBONARA PASTA

NIGHTLY SPECIALS

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

MONDAY
PORK BELLY \$25

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

WEDNESDAY
SEAFOOD NIGHT \$25
Any Seafood Dish on the Menu (M)

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

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

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

SUNDAY LUNCH
ROAST OF THE DAY

\$20

DESSERT & CHEF'S SPECIALS
Inc. Roast & Curry of the Day - See Board

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

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.

Pirie Sparkling NV Tasmania

Tamar Valley TAS | Pale straw colour with a fine, persistent mousse and energetic bead. Lifted notes of crisp green apple and citrus are balanced by baked brioche and toasty autolysis characters.

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.

Jacobs Creek Le Petite Pinot Gris

Australia | A juicy and vibrant Australian Pinot Gris with a little French style. This Pinot Gris exhibits generous, elegant fruit, with a floral texture and citrus finish.

150ml Bottle

12

12

42

50

65

150ml 250ml Bottle

9 12 32

9 13 40

11 14 42

9 13 40

39

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

Grant Burge Benchmark Shiraz

South Australia | Deep red. Rich, complex and savoury aromas of black cherry, prune and ironstone. Classy and soft black fruit entry delivering a deep flavour core, with notes of citrus zest and spice, velvety tannins and balanced oak

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 GSM

McLaren Vale SA | Macerated red fruits and musk from grenache, structure and longevity via shiraz, mourvèdre's gamey notes and minerality.

Stoneleigh Pinot Noir

Marlborough NZ | Stoneleigh Pinot Noir is a smooth, fruit-forward red. It features vibrant notes of strawberry, cherry, and plum, balanced by subtle earthy spices and silky tannins.

150ml 250ml Bottle

10 13 38

85

150ml 250ml Bottle

38

37

12 15 46

12 15 49

46

12 15 48

11 14 39

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