

TURBARLENCE

DINNER MENU

(5PM Onwards)

ENTRÉE

- CHEESY GARLIC BREAD (V)** \$10
Sub Loaf Topped with Garlic Butter & Cheese
Add bacon \$12
- CALAMARI FRITTI (GF/DF)** \$16
Marinated Calamari Tempura, Served with House Salad & Lemon Mayonnaise
- DUCK SPRING ROLL (GF)** \$16
Duck Spring Roll, Asian Salad Served with Plum Sauce
- BUFFALO WINGS** \$18
Buffalo Wings, Franks Hot Sauce with Creamy Ranch Dressing or Smokey BBQ
- ARANCINI TRUFFLE & PORCINI** \$18
Truffle Aioli, Caramelized Onion, Shaved Parmesan Cheese
- OYSTERS KILPATRICK** (3)\$17.50 (6)\$32.50
Double Smoked Bacon, Kilpatrick Turbarlence Style

SALADS

- CAESAR SALAD (GF)** \$18
Cos Lettuce, Bacon, Egg, Shave Parmesan, Anchovy, Garlic Herb Croutons
- GARDEN SALAD (GF/DF/V)** \$14
Mixed Greens, Spanish Onion, Tomato, Olives, Peppers, Pine Nuts, Fig Vincotto, House made Salad Dressing
- BUDDHA BOWL (GF/DF/VG/V)** \$20
Mixed Greens, Quinoa, Pumpkin & Sweet Potato, Avocado, Chick Peas, Pomegranate Arils, Tomato, Tahina Dressing
- INSALATA CAPRESE (GF/V)** \$19
Buffalo Mozzarella, Lettuce, Ripe Roma Tomato, Extra Virgin Olive Oil, Basil, Balsamic Glaze, Char-Grilled Bread
- THAI BEEF SALAD (GF/DF)** \$22
Aromatic Asian Salad, Combination of Lemony Flavoured Coriander, Cucumber And Topped with Refreshing Mint & Rare Beef
- ADD ON**
Chicken Breast \$8 Smoked Salmon \$7 Grilled Halloumi \$5

MAINS

- PAN SEARED BARRAMUNDI (GF)** \$28
230g-240g of Barramundi Skin on, Sautéed Seasonal Greens with Chilli Garlic, Topped with Capser Butter
- CRISPY SKIN TASMANIAN SALMON (GF)** \$30
200g of Australian Salmon, Sautéed Seasonal Greens with Chilli Garlic, Creamy Herb Garlic Sauce
- FRENCH PORK CHOP (GF)** \$32
330g of Local Pork Chop Cooked with Rosemary, Thyme & Char Grilled Fruits Served with Mashed Potato & Creamy Mustard Sauce
- CURRY LAMB SHANK** \$30
Sovereign Gourmet Lamb Shank 400g-600g Slow Cooked for 6 hours in Rich Yellow Curry Sauce, Served with Australian Brown Rice
- CHICKEN SCHNITZEL** \$22
Parsley Parmesan Panko Crumbed Chicken Breast Served with House Made Salad & Beer Battered Chips
- CHICKEN PARMIGIANA** \$24
Chicken Schnitzel Topped with Traditional Tomato Sauce, Double Smoked Shaved Ham, Melted Cheese with House Made Salad & Beer Battered Chips

TURBARLENCE SIGNATURE STEAKS

(All Steaks Served With Your Choice Of Sauce)

- EYE FILLET (GF/DF)** \$43
250gm of Black Angus, Grass-Fed 50 Days' Dry Aged Served with Buttered Broccolini, Sweet Baby Snow Peas, Beans, Mashed Potato & Sauce
- RIB ON THE BONE (GF/DF)** \$47.50
400gm of Black Angus Grass-Fed 178+ Days' Dry Aged Served with Buttered Broccolini, Sweet Baby Snow Peas, Beans & Sauce
- T-BONE (GF/DF)** \$48.50
400gm of Black Angus Grass-Fed 18 Months of Age Served with House made Salad, Chips & Sauce

PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS

TURBARLENCE

DINNER MENU

(5PM Onwards)

SAUCES

\$3 EACH

Tantalizing house made TURBARLENCE Sauce selection
Wild Mushroom (GF) | Red wine Jus (GF) | Chilli (GF)
Creamy Dianne (GF) | Pepper corn (GF) | Béarnaise (GF)
Smokey BBQ (GF) | Chimichurri (GF)

CONDIMENTS OF CHOICE FOR YOUR STEAK

Hot English Mustard | Dijon Mustard | Horseradish

VEGGIES

Broccolini, Snow Peas & Beans Sautéed in Butter & Garlic (GF/V) \$12
Mashed Potato (GF/V) \$8
Wild Roquette, Fig Vincotto & Parmesan (GF/V) \$8
Tempura Onion Rings Served With Hot Sauce (V/VG) \$9.50
Beer Battered Chips & Garlic Aioli (V) \$9.50
Sweet Potato Wedges with Sweet Chilli Sauce & Sour Cream \$12.50

TURBARLENCE NAPOLI PIZZA

PIZZA ROSSE

MARGHERITA (V)

\$22

San Marzano Tomato, Fior Di Latte & Fresh Basil

NUMBER 1

\$26

San Marzano Tomato, Fior Di Latte, Basil, Prosciutto Di Parma

PIRATA

\$24

San Marzano Tomato, Mild Sopressa, Kalamata Olives,
Onion, Chilli Anchovy, Gorgonzola, Listerelle Di Mozzarella

PROSCIUTTO RUCOLA GRANA

\$23

San Marzano Tomato, Prosciutto Di Parma,
Listerelle Di Mozzarella, Parmesan, Rocket

PIZZA BIANCHE

PIZZA VEGETARIANO (V)

\$22

Zucchini, Grilled Eggplant, Mushroom, Cherry Tomato,
Spanish Onion, Roasted Potato

PIZZA AL POLLO

\$24

Marinated & Grilled Chicken, Pesto, Red Pepper & Goats Cheese

KIDS MENU

\$12 EACH

- Dino Chicken Nuggets with Chips & Tomato Sauce
- Spaghetti Bolognese Topped with Parmesan
- Kids Fish & Chips with Tomato Sauce
- Grilled Chicken Breast with Mashed Potato

DESSERT

TIRAMISU WITH COFFEE CREAM ANGLAISE

\$14

Italian Style Trifle made with Coffee, Mascarpone, Kahlua,
Finger Biscuits, Sponge, Strawberries

CRÈME BRÛLÉE (GF)

\$14

Consistency of Rich Creamy Custard Texture, Contrast Layer of Hard
Caramelized Sugar Served with Almond Biscotti and Fresh Fruits

WALNUT BROWNIE WITH CHOCOLATE MOUSSE (V)

\$14

Chocolate Shave, Candied Walnut, Chocolate Glaze,
Espresso Gelato Dust of Snow Icing Sugar

CHOCOLATE CAKE (GF/VG/V)

\$12

Chocolatè Cake, Raspberry Coulis, Candied Walnut & Strawberry

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