

TURBARLENCE

BREAKFAST MENU

Weekdays 5am to 10am &
Weekends 6am till 10am

ACAI & PITAYA BOWL (GF/DF*/VG*)

Seasonal Fruit, Banana, Mango, Pineapple, Topped with Coconut Yoghurt.
Add: Homemade Granola with Berry Compote

\$18

EGGS YOUR OWN WAY ON SOUR DOUGH (V/DF/GF*)

Choice of Eggs, Poached or Fried, Sour Dough, Grilled Tomato, and Rocket OR
Add Scrambled Egg

\$5

\$14

OMELETTE FREE RANGE EGGS

Choice of Ham & Cheese or Spinach & Mushroom with a side of Sour Dough

\$2

\$18

CROISSANT

Smoked Ham & Cheese, Pesto and Hash Brown in a Jumbo Croissant

\$12

BREKKY WRAP

Bacon, Scrambled Eggs, Pork Chipolata, Hash Brown, BBQ & Garlic Aioli Sauce

\$18

SMASHED AVO W. SPICED CHICKPEAS (V*/GF*/DF*)

Smashed Avo with Cashew Cheese, 2 Poached Egg, Dukkha, Heirloom Tomato,

\$19

Chickpea and a Drizzle of Balsamic

Add: Bacon/Mushroom

Smoked Salmon

\$4

\$5

EGGS BENEDICT

English Muffins, Spinach, Poached Eggs, Hollandaise

With Bacon OR Smashed Avocado & Mushroom

With Smoked Salmon

With Pork Belly

\$20

\$20

\$22

\$24

VEGAN MUSHROOM STACKER (V/VG/GF*)

Scrambled Tofu, Peperonata, Grilled Tomato, Pickled Beetroot, Avocado,
Pomegranate Arils, Sautéed Mushroom & Hash Brown on Sourdough

\$23

SAVOURY MINCE

Beef Mince cooked with Herbs, on Sourdough topped with two Poached Eggs

\$20

TURMERIC CHICKEN FREEKEH BOWEL (GF)

Chicken Breast, Avo, Roasted Pumpkin, Freekeh, Kale, Chickpeas & Greek Yoghurt

\$24

THE TASTE STRIPS

Waffle, Fried Chicken Breast, Bacon, BBQ sauce, Topped with two Fried Eggs and
side of Maple Syrup

\$26

BREAKFAST BUFFET EAT ALL YOU CAN

Tea and Coffee station, Cereals, assorted Bread and Spreads, Varieties of Hot
Breakfast, Fruits, Granola, Yoghurt, Juice.

\$28

SOMETHING ON THE SIDE...

Extra Egg your way (free range)

\$4.5

Extra Bacon

\$6

Hash brown

\$4

Avocado & Lemon

\$7

Smoked Salmon

\$6

Grilled Plum Tomato

\$4

Grilled Haloumi & lemon

\$5

Smoked Ham

\$5

Pork Parsley Chipolata 2 per serving

\$4

Baked Beans

\$4

Sautee' Mushroom or Spinach

\$5

Sourdough 2 slice

\$3

TURBARLENCE

LUNCH MENU

Available from 10am

ENTRÉE

CALAMARI FRITTI (GF/DF) \$18

Tempura Calamari, House made Guacamole & Coleslaw with a Wedge of Lime.

BEEF QUESADILLA \$18

Slow Cooked Pulled Beef with Quesadilla Seasoning, Bell Peppers and Cheese, Sent with Tomato Salsa

FISH CAKES WITH CHIVE BEURRE BLANC \$20

Fish Cakes with a rich house made sauce, Served with kimchi

BUFFALO WINGS \$18

Buffalo Wings, Franks Hot Sauce with Creamy Ranch Dressing OR Smokey BBQ

CRISPY PORK BELLY WITH CELERIAC REMOULADE \$26

Pork Belly, Apple Purée, Celeriac Remoulade, Pickled Beetroot

SALADS

CAESAR SALAD (GF) \$18

Cos Lettuce, Bacon, Egg, Shaved Parmesan, Anchovy, Garlic Herb Croutons

NICOISE SALAD (GF/DF) \$22

Romaine Cos Lettuce, Spanish Onion, Tomato, Olives, Peppers, Boiled Egg, Chat Potatoes, Green Beans, Grilled Tuna Steak, house made Lemon Vinaigrette Dressing

MOROCCAN STYLE WARM CHICKEN SALAD (GF/DF) \$25

Rocket, Quinoa, Cucumber, Tomato, Pickled Beetroot, Dukkha, Chickpeas, Fresh Coriander, Avocado, Harissa, Pita Crisp

STEAK SANDWICH \$25

200g Grass Fed Rib Fillet, Lettuce, Caramelized Onion, Pickled Mustard, Tomato, Gruyere Cheese, Smokey BBQ and Garlic Aioli

REUBEN THE CLASSIC \$24

Pastrami, Sauerkraut, Deli Style Pickle, Swizz Gruyere Cheese, Russian Dressing Served on Baguette

WAGYU BEEF BURGER \$25

200g 100% Wagyu Burger Patty, Lettuce, Tomato, Pickles, Cheese Truffle Aioli, Beetroot, Onion Ring Served on a Brioche Bun

CRISPY CHICKEN CAESAR WRAP \$22

House Tempura Chicken Breast, Lettuce, Boiled Egg, Bacon, Shaved Parmesan, Anchovy, Garlic Herb Croutons, Caesar Dressing

VEGAN CHICKEN (DF/VG/V) \$26

Vegan Chicken, Lettuce, Tomato, Hummus, Falafel, Quinoa, Dukkha, Cashew Cheese, Green Goddess.

TURBARLENCE

LUNCH MENU

MAINS

BLACK ANGUS RUMP \$38

300g Char-Grilled Rump, Mashed Potato, Sautéed Seasonal Greens, Mushroom Sauce

STRIPLOIN (GF/DF) \$43

300gm of Black Angus Grain-Fed 128days' of Age Served With Buttered Broccolini, Sweet Baby Snow Peas, Green Beans and Sauce

GARLIC CHICKEN KEBAB \$28

220g Char-Grilled Chicken Kebab, Jeera Rice, Seasonal Greek Salad, Creamy Mint Yoghurt

CHICKEN PARMIGIANA OR TROPICAL CHICKEN PARMIGIANA \$32

Chicken Schnitzel Topped With Traditional Tomato Sauce or Pineapple Sauce, Double Smoked, Shaved Ham, Melted Cheese With House Made Salad and Beer Battered Chips

CRISPY SKIN TASMANIAN SALMON (GF) \$32

200g of Australian Salmon, Sautéed Seasonal Greens With Chilli & Garlic, Creamy Chive Beurre Blanc

FISH & CHIPS \$21

Beer Battered Flathead Served With Chips, House Made Salad & Tartare Sauce

TURBARLENCE NAPOLI PIZZA

PIZZA ROSSE

MARGHERITA (V) \$22

San Marzano Tomato, Semi- Soft Fresh Buffalo Mozzarella, Cherry Tomato, Fresh Basil

PROSCIUTTO RUCOLA GRANA \$23

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

PIZZA BIANCHE

PIZZA AL POLLO \$25

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

KIDS MENU

Dino Chicken Nuggets with Chips & Tomato Sauce \$12

Kids Lasagne Topped with Parmesan \$12

Kids Fish & Chips with Tomato Sauce \$12

Grilled Chicken Breast with Mashed Potato \$12

Add scope of Ice Cream Or Juice Popper \$3

ADD ON TO YOUR SALAD

Chicken Breast \$8

Smoked Salmon \$7

Grilled Halloumi \$5

Lamb or Beef \$12

** PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS **

TURBARLENCE

DINNER MENU

Available from 4pm till 9pm

ENTRÉE

CHEESY GARLIC BREAD (V) \$10

Sub loaf topped with Garlic Butter, Add Bacon for \$2

VEGETABLE PAKORA (FRITTERS) (GF/DF/V/VG) \$12

Crispy Pakora, Kachumba Salad, served with Pudina (Mint) Chutney

FISH CAKES WITH CHIVE BEURRE BLANC \$20

Fish Cakes with a rich house made Sauce, served with Kimchi

BEEF QUESADILLA \$18

Slow Cooked Pulled Beef with Quesadilla Seasoning, Bell Peppers and Cheese, with Tomato Salsa

CALAMARI FRITTI (GF/DF) \$18

Tempura Calamari, House made Guacamole & Coleslaw with a Wedge of Lime

CRISPY PORK BELLY WITH CELERIAC REMOULADE \$26

Pork Belly, Apple Purée, Celeriac Remoulade, Pickled Beetroot

OYSTERS KILPATRICK (3) \$18 (6) \$33

Double Smoked Bacon, Kilpatrick Turbarlence Style

SALADS

CAESAR SALAD (GF) \$18

Cos Lettuce, Bacon, Egg, Shaved Parmesan, Anchovy, Garlic Herb Croutons

NICOISE SALAD (GF/DF) \$22

Romaine Cos Lettuce, Spanish Onion, Tomato, Olives, Peppers, Boiled Egg, Chat Potatoes, Green Beans, Grilled Tuna Steak, House made Lemon Vinaigrette Dressing

MOROCCAN STYLE WARM CHICKEN SALAD (GF/DF) \$25

Rocket, Quinoa, Cucumber, Tomato, Pickle Beetroot, Dukkah, Chick Peas, Fresh Coriander, Avocado, Harissa, Pita Crisp

MAPLE ROAST PUMPKIN FREEKEH SALAD (GF/DF/V/VG) \$20

Freekeh, Butternut Pumpkin, Lettuce, Mint, Spanish Onion, Extra Virgin Olive Oil, Cucumber, Pine Nuts, Avocado, Goat Cheese, Pomegranate Arils

CARAMELISED PEAR AND ROCKET SALAD (GF/V/VG) \$16

Arugula, Parmesan Cheese, Pears, Walnuts, Fig Vincotto

ADD ON TO YOUR SALAD

Chicken Breast \$8

Smoked Salmon \$7

Grilled Halloumi \$5

Lamb or Beef \$12

TURBARLENCE

DINNER MENU

MAINS

PAN SEARED BARRAMUNDI (GF) \$30

230g-240g of Barramundi Skin On, Creamy Polenta With Peperonata and Topped With Pickled Beetroot

CRISPY SKIN TASMANIAN SALMON (GF) \$32

200g of Australian Salmon, Sautéed Seasonal Greens with Chilli & Garlic, Creamy Chive Beurre Blanc

BUTTER CHICKEN (MILD) (GF) \$26

Tandoori Chicken Served With Jeera Rice, Papad, Kachumber Salad

LAMB SHANK \$32

Sovereign Gourmet Lamb Shank 400g-600g Slow Cooked for 6hours in Rich Tomato Red Wine Sauce, Served with Creamy Polenta

CHICKEN SCHNITZEL \$26

Parsley Parmesan Panko Crumbed Chicken Breast Served with House Made Salad and Beer Battered Chips

CHICKEN PARMIGIANA OR TROPICAL CHICKEN PARMIGIANA \$28

Chicken Schnitzel Topped with Traditional Tomato Sauce or Pineapple Sauce, Double Smoked, Shaved Ham, Melted Cheese with House Made Salad and Beer Battered Chips

SOVEREIGN LAMB RACK \$42

Herb Lamb Chops, Couscous, Hummus, Cavolo Nero, Salsa Verde, Veal Jus Pickled Beetroot

FRENCH PORK CHOP (GF) \$32

300g of 100% Local Pork Chop Cooked With Rosemary, Thyme, Sautéed Seasonal Greens Served With Mashed Potato and Veal Jus

TURBARLENCE SIGNATURE STEAKS

(ALL STEAKS SERVED WITH YOUR CHOICE OF SAUCE)

EYE FILLET (GF/DF) \$45

250g of Black Angus, Grass-Fed 50 Days' Dry Aged Served with Buttered Broccolini, Sweet Baby Snow Peas, Beans, Mashed Potato and Sauce

RIB ON THE BONE (GF/DF) \$48

400g of Black Angus Grass-Fed 178+ Days' Dry Aged Served with Buttered Broccolini, Sweet Baby Snow Peas, Beans and Sauce

STRIPLOIN (GF/DF) \$43

300g of Black Angus Grain-Fed 128days' of Age Served with Buttered Broccolini, Sweet Baby Snow Peas, Green Beans and Sauce

T-BONE (GF/DF) \$49

400g of Black Angus Grass-Fed 18 Months of Age Served with House Made Salad, Chips and Sauce

SAUCES Tantalizing house made TURBARLENCE sauce selection \$3 EACH

Wild mushroom (GF) | Red wine Jus (GF) | Creamy Dianne (GF) | Peppercorn (GF) | Béarnaise (GF) | Creamy garlic (GF) | Garlic Butter (GF) | Café de prise (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

Dutch maple glaze baby carrots with almond (GF/V) \$8

Tempura onion rings served with hot sauce (V/VG) \$10

Beer battered chips & garlic aioli (V) \$10

Sweet potato wedges with sweet chilli sauce & sour cream \$13

TURBARLENCE

DINNER MENU

TURBARLENCE AUTHENTIC PASTA

(ALL PASTA MADE IN FRESH)

WAGYU BEEF RAVIOLI \$27

Veal Broth, Forest Floor Mushrooms, Garlic, Truffle Pecorino

FAZZOLETTI CON GAMBERETTI \$32

Wild Jumbo Prawns, Zucchini, Garlic, Chili + Parsley, Extra Virgin Olive Oil

PAPPADELLE POLLO PESTO \$25

Prosciutto, Chicken, Garlic, Basil Pesto, Dash of Cream, White Wine, Parmesan

TURBARLENCE NAPOLI PIZZA

PIZZA ROSSE

MARGHERITA (V) \$22

San Marzano Tomato, Semi- Soft Fresh Buffalo Mozzarella, Cherry Tomato, Fresh Basil

QUATTRO FORMAGGI \$24

San Marzano Tomato, Listerelle Di Mozzarella, Parmesan, Cheddar, Gorgonzola

CAPRICCIOSA \$26

San Marzano Tomato, Listerelle Di Mozzarella, Smoked Italian Ham Mushrooms, Marinated Artichoke Hearts, Kalamata Olives

PROSCIUTTO RUCOLA GRANA \$23

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

PIZZA BIANCHE

PIZZA VEGETARIANO (V) \$22

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

PIZZA AL POLLO \$25

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

KIDS MENU

Dino Chicken Nuggets with Chips & Tomato Sauce \$12

Kids Lasagne Topped with Parmesan \$12

Kids Fish & Chips with Tomato Sauce \$12

Grilled Chicken Breast with Mashed Potato \$12

Add scope of Ice Cream Or Juice Popper \$3

DESSERT

AFFOGATO \$14

Gelato Espresso, Coffee, Macadamia Praline, White Chocolate Cookie, Honey Comb

FLAN (GF) \$14

Consistency of Rich Creamy Custard Texture, Candied Nuts Served With Almond Biscotti and Fresh Citrus Fruits

CHOCOLATE RASPBERRY CRUNCH MOUSSE \$17

Chocolate Crunch, Chocolate Sponge, Raspberry Jelly, Chocolate Mousse Cannoli Grande

CHOCOLATE CAKE (GF/VG/V) \$12

Chocolate Cake, Raspberry Coulis, Fresh Seasonal Fruits

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