

DINNER MENU

AVAILABLE 5:30PM - 9:30PM

PRIMI

BLACK OLIVE TAPENADE, HOUSE BAKED FOCACCIA (V/DF) - \$12

CHEESY GARLIC BREAD (V) - \$12

Add Bacon +\$2

ENTRÉE

BURRATA (GF/ V) \$24

Fresh soft creamy mozzarella cheese, served with basil, baby tomato, shallot, Sicilian capers, charred focaccia, & merlot vinegar

Add Prosciutto di Parma +\$5

Add White anchovy +\$3

DUCK TERRINE - \$25

Duck terrine mi-cuit, fig jam, honey mustard dressing, and toast

CHARCUTERIE BOARD (GF/DF*) - \$28pp

Serrano Jambon, saucisson sec, truffle salumi, fresh goat cheese with salmon gravlax, Mediterranean octopus, walnuts, quince paste, pickled cucumber & onion

BEEF CHEEK - \$28

Slow cooked beef cheek bourguignon style, lardon, pickled onion, served with tomatillo dressing

MOROCCAN LAMB - \$26

Slow cooked lamb shoulder, spicy hummus, Pomegranate gremolata, goat cheese

SCALLOPS - \$29

Pan fried scallops, green pea puree, olive oil, crispy prosciutto, creamy horseradish

OYSTERS \$22 (3) OR \$36 (6)

Kilpatrick Turbarlence style - double smoked, bacon, pangrattato

MAINS

PAN SEARED BARRAMUNDI WITH CREAMY COCONUT CURRY SAUCE (GF) - \$35

230g-240g crispy skin barramundi, creamy tropical curry sauce, served with lemony buttered seasonal greens

TASMANIAN SALMON DILL GREMOLATA (GF)- \$40

200g of Australian salmon, apple and celery veloute' served with sautéed seasonal greens, dill gremolata

VINDALOO BEEF (MILD) (GF) - \$32

Chunks of beef are slow-cooked to tender perfection in a fiery red sauce packed with curry flavours, served with roti and coriander mint salad

DAL TADKA (MILD) (VG/V/DF) - \$26

Lentils tempered with spices and non-dairy butter, served with cucumber salad and roti

GRILLED FRENCH PORK CHOP (GF) - \$38

300g of 100% local pork chop, soft polenta, sautéed seasonal greens served with mushroom and sage ragu

LAMB BRASATO OSSOBUOCO - \$33

Sovereign gourmet lamb shank 400g-600g slow cooked for 4hours in rich Tomato and red wine sauce, served with creamy parmesan polenta and peperonata

DF - DAIRY FREE DF* - DAIRY FREE OPTIONS AVAILABLE

GF - GLUTEN FREE GF* - DAIRY FREE OPTIONS AVAILABLE

V - VEGETARIAN V* - DAIRY FREE OPTIONS AVAILABLE

V+ - VEGAN V+* - DAIRY FREE OPTIONS AVAILABLE



MACKAY

TURBARLENCE

DINNER MENU

AVAILABLE 5:30PM - 9:30PM

CHICKEN SCHNITZEL - \$30

Parsley parmesan panko crumbed chicken breast served with house made Salad and beer battered chips

MOUSSAKA CHICKEN PARMIGIANA OR SUPREME CHICKEN PARMIGIANA - \$34

Chicken schnitzel topped with traditional tomato sauce, shaved ham, peperonata, marinated grill eggplant or pineapple sauce, salami, mushroom, melted cheese with house made Greek salad and beer battered chips

TURBARLENCE TRADITIONAL AUTHENTIC PASTA

ALL PASTA MADE FRESH

WAGYU BEEF RAVIOLI - \$32

House made ravioli filled with Wagyu beef, Veal broth, forest floor mushrooms, garlic, parsley in a Crème Fraîche infused, finish with truffle pecorino

BUCATINI ALL' AMATRICIANA - \$30

Traditional Italian spaghetti, plum tomato, guanciale, white wine, fresh red chilli, gremolata, pecorino romano cheese, finish extra virgin olive oil

FUSILLI AL POLLO - \$28

Fusilli pasta, lemon chicken, Prosciutto, garlic, Crème Fraîche, truffle mushroom with sage, parmesan cheese, extra virgin olive oil

VEGETARIANO (V) - \$25

Fusilli pasta, garlic, Crème Fraîche, truffle mushroom with sage, parmesan cheese, extra virgin olive oil

TURBARLENCE SIGNATURE STEAKS

EYE FILLET (GF/DF*) - \$48

250gm of Black Angus, grass-fed 50 days' dry aged

RIB ON THE BONE (GF/DF*) - \$50

400gm of Black Angus grass-fed 178+ days' dry aged

RUMP (GF/DF*) - \$45

300gm of Black Angus Grain-fed 128days' of age

T-BONE (GF/DF*) - \$52

400gm of Black Angus grass-fed 18 months of age

ALL ABOVE STEAKS ARE SERVED WITH YOUR CHOICE OF ACCOMPANIMENTS, SAUCE & CONDIMENTS

SIDES

BROCCOLINI, SNOW PEAS, BEANS, BUTTER, GARLIC (GF/DF*/V/V+)

MASH POTATO (GF/V)

BEER BATTERED CHIPS

HOUSE MADE SALAD (GF/DF/V+/V)

CONDIMENTS

HOT ENGLISH MUSTARD | DIJON MUSTARD | HORSERADISH

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V - VEGETARIAN V* - DAIRY FREE OPTIONS AVAILABLE
V+ - VEGAN V+* - DAIRY FREE OPTIONS AVAILABLE



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SALADS

CAESAR SALAD (GF*) - \$21

Cos lettuce, bacon, egg, shaved parmesan, anchovy, Garlic herb croutons

GREEK SALAD (GF/DF*/V*) - \$18

Romaine cos lettuce, Spanish onion, tomato, olives, peppers, cucumber, feta cheese, extra virgin olive oil

MOROCCAN SALAD (GF/V)- \$25

Rocket, quinoa, couscous, cucumber, tomato, dukkah, marinated chickpeas, fresh coriander, goats cheese, avocado

TURBARLENCE ROMAN STYLE PIZZA

PIZZA ROSSE

QUEEN MARGHERITA (V) - \$22

Fior di latte, tomato passata, semi- soft fresh buffalo mozzarella, cherry tomato, fresh basil
Add Serrano Jambon prosciutto +\$4

QUATTRO FROMMAGGI (3 x CHEESE) - \$26

Fior di latte, tomato passata, Fontina, Dutch goat cheese, Gorgonzola dolce

PIRATA - \$28

Fior di latte, tomato passata, truffle salami, nduja, Lilliput capers, kalamata olives, white anchovies, Gorgonzola dolce, parmesan, rucola

PIZZA BIANCHE

PIZZA VEGETARIANO (V) - \$26

Fior di latte, Zucchini, grilled eggplant, mix forest mushroom, cherry tomato, Spanish onion, roasted potato, parmesan, rucola, extra virgin olive oil

PIZZA AL POLLO - \$28

Marinated lemon grilled chicken, Pesto, pancetta, Crème Fraîche, peperonata, parmesan, rucola, extra virgin olive oil

CARBONARA PIZZA - \$29

Fior di latte, mix forest mushroom, guanciale, black pepper, egg, parmigiana cheese, parmesan cheese, extra virgin olive oil
Add Grilled Chicken +\$5

KIDS MEALS (AGED 4 TO 12) - \$14

DINO CHICKEN NUGGETS WITH CHIPS & TOMATO SAUCE

KIDS CHICKEN PASTA

KIDS FISH & CHIPS WITH TOMATO SAUCE

GRILLED CHICKEN BREAST TOASTIE

ADD SCOOP OF ICE CREAM +\$5

DESSERTS

COFFEE STONE (GF*/V) - \$18

Coffee mascarpone mousse, chocolate soil, macaroon, white seasonal fruit

CARDAMOM SPICED COCONUT CUSTARD (GF/V) SRI LANKAN WATALAPPAN - \$16

Consistency of rich creamy tropical custard texture, coconut milk, jaggery, nutmeg, cashew crumble, served with fresh citrus fruits

CHOCOLATE RASPBERRY FONDANT (V) - \$18

A rich raspberry moreish pudding, crumble chocolate brownie, served with vanilla ice cream

CHOCOLATE CAKE (GF/VG/V) - \$14

Chocolate cake, raspberry coulis, fresh seasonal fruits



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