

LUNCH MENU

AVAILABLE 10:00AM – 3:30PM

ENTRÉE

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

BRUSCHETTA (V) \$16
Focaccia topped with fresh cherry tomato, Spanish onion, olives, basil, and extra virgin olive oil

SALT & PEPPER CALAMARI (GF/DF) \$22
Tempura calamari, house made Caesar salad with tartare sauce and a wedge of lime

SMOKEY BARBECUE BEEF NACHOS \$26
Nachos topped with slow cooked beef cheek, jalapeno, Mexican cheese, cilantro, guacamole, sour cream

CHICKEN SATAYS \$24
Singapore style chicken satays, cucumber salad, served with peanut butter sauce

SALADS, SANDWICHES & BURGERS

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

MEXICAN FIVE BEAN RICE SALAD (V/VG/DF/DF*) \$22
Cooked brown rice, mix five beans, bell pepper, jalapeno, cilantro, cumin, tomatillo dressing, olive oil

ADD TO YOUR SALAD:

Chicken Breast \$8
Smoked salmon \$8
Grilled halloumi \$7
Beef 200g \$12
Avocado & Lemon \$7

STEAK SANDWICH \$28
200g Grass fed rib fillet, bacon, lettuce, caramelized onion, pickled mustard, tomato, gruyere cheese, Smokey BBQ and Garlic Aioli

CLASSIC BEEF FAJITA WRAP \$26
200g Grass fed rib fillet, onion, capsicum, coriander, and fajita mix in a tortilla wrap

WAGYU BEEF BURGER \$27
220g 100% Wagyu burger patty, bacon, lettuce, tomato relish, pickles, cheese, Truffle aioli, beetroot, on a brioche bun

GRILLED CHICKEN SANDWICH \$26
220g char-grilled chicken, bacon, relish, lettuce, onion, pickled mustard, avocado, cheese, burger sauce, stack on ciabatta

VEGAN CHICKEN WRAP (DF/VG/V) \$26
Vegan chicken, lettuce, tomato, hummus, falafel, quinoa, dukkah, hummus, green goddess dressing

ALL ABOVE SANDWICHES AND WRAPS ARE SERVED WITH CHIPS

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

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MAINS

BLACK ANGUS RUMP \$45
300g char-grilled Black Angus Grain-fed 128 days' of aged rump, chips and salad

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

GARLIC CHICKEN \$28
220g char-grilled chicken skin on, marinated garlic lemony seasoning, greek salad, served with tzatziki

FISH & CHIPS \$24
Beer battered butterflied snapper served with chips, house made salad & tartare sauce

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 Jamon 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

GAMBERI \$32
Fior di latte, tomato passata,, wild jumbo prawns, grilled zucchini, garlic, fresh chilli, rucola

TARTUFO \$33
Fior di latte, tomato passata,, serrano jamon prosciutto, Veneto fennel salumi, mixed forest mushrooms with truffle, parmesan, rucola, truffle oil

PIZZA BIANCHE

PIZZA VEGETARIANO (V) \$26
Fior di latte, Zucchini, grilled eggplant, mixed 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, mixed 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

CHOCOLATE CAKE (GF/VG/V) \$14
Chocolate cake, raspberry coulis, fresh seasonal fruits

VANILLA PANNA COTTA (GF/V) \$18
Consistency of rich creamy custard texture, served with almond biscotti and fresh fruits



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