

TURRET BY NIGHT – TUSCAN



BAKEHOUSE

TURRET BAKEHOUSE GARLIC BAGUETTE

\$9
ADD CHEESE
\$3

MARGARITA
AN ITALIAN CLASSIC WITH TUSCAN
POMAROLA, MOZZARELLA & BASIL
\$24 VE, LFO

QUATTRO FORMAGGI
POMAROLA, MOZZARELLA,
GORGONZOLA, GRANA PADANO &
MEREDITH GOAT'S CHEESE
\$26 VE

POTATO
POTATO, SAGE, PECORINO CHEESE
& TRUFFLE OIL
\$26 VE

SALAMI
HOT SALAMI, HONEY
& MOZZARELLA
\$28

PROSCIUTTO
MARGARITA TOPPED WITH FRESH
PROSCIUTTO, WILD ROCKET & MT ZERO
OLIVE OIL
\$30 LFO

PASTA

GNOCCHI
POTATO, TOMATO NAPOLI,
MOZZARELLA & HERBS
\$32 VE

MUSHROOM RISOTTO
A SILKY RISOTTO OF FIELD MUSHROOM
WITH GRANA PADANO, PANGRATTATO,
SOFT HERBS & WHITE TRUFFLE OIL
\$32 VE, VO, LFO, GF

CARBONARA
LINGUINE, GUANCIALE, PECORINO & EGG
\$34 GFO

BEEF RAGU
BOLOGNAISE, LINGUINE & PARMESAN
\$34 LFO, GFO

SEAFOOD
PRAWNS, BARRAMUNDI, LINGUINE,
TOMATO, BUTTER, PARMASEN & HERBS
\$38 GFO

MAIN

EGGPLANT
EGGPLANT LASAGNE, TOMATO NAPOLI,
PARMESAN & HERBS
\$32 VE

MEATBALLS
WAGYU MEATBALLS, MASH,
MUSHROOM JUS, PANGRATTATO,
PARMESAN
\$36

TUSCAN CHICKEN
TUSCAN CHICKEN, CRISP CHATS,
GREENS, TOMATO, SPINACH & CREAM
SAUCE
\$36 GFO

BARRAMUNDI
GRILLED BARRAMUNDI, SAUTEED
GREENS, LARRIKIN GIN BOTANICAL SALT
\$36 GF

SIDES – \$8 EACH

- FRIES WITH GARLIC AIOLI
- PANZANELLA SALAD
- CRISP ROAST POTATOES WITH WHITE TRUFFLE OIL
- CREAMY MASH POTATO
- SAUTEED GREENS
- TURRET BAKEHOUSE BREAD WITH HOUSE BUTTER

DESSERT

SWEET COCCOLI FOR 2
A TUSCAN BREAD DONUT DUSTED
WITH CINNAMON SUGAR & SIDES OF
RASPBERRY JAM, LEMON CURD AND
NUTELLA
\$16

PANNACOTTA
VANILLA, COFFEE, CHOCOLATE
& BERRIES
\$12 GF

BROWNIE
CHOCOLATE BROWNIE, VANILLA
ICE CREAM & JAM
\$9 GF

STRAWBERRY SORBET
\$7 GF

AFFOGATO
VANILLA ICECREAM, DOUBLE ESPRESSO
\$8
ADD KAHLUA
\$6

V - Vegan.
VE - Vegetarian.
GF - Gluten Free.
LF - Lactose Free
O - Option

SATURDAY'S FROM 5:30PM

TURRETCAFE.COM.AU

15% SURCHARGE ON PUBLIC HOLIDAYS

CONNECT & SHARE
@TURRETCAFE

HOT DRINKS

COFFEE

HOUSE ROAST

CHAI

GROUNDED PLEASURES SPICED CHAI

HOT CHOCOLATE

CLASSIC, MINT, ORANGE

REG 5.

LARGE 5.5

-

TEA

ENGLISH BREAKFAST

FRENCH EARL GREY

GREEN

PEPPERMINT

STICKY HONEY SPICED CHAI

5.

-

SOFT DRINKS

COKE

COKE NO SUGAR

ORGANIC LEMONADE

LEMON LIME & BITTERS

SPARKLING WATER

STILL WATER

BLOOD ORANGE

5.5.

MILKSHAKES

CHOCOLATE

VANILLA

STRAWBERRY

CARAMEL

7.

- ADD ICEREAM +1.

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RED DUCK BREWERY

BALLARAT DRAUGHT
SESSION ALE 4.9%

9.

BALLARAT GOLD
SUPER CRISP LAGER 3.5%

9.

MISS SCARLET
RASPBERRY & WATERMELON SOUR 5.6%

SERVED OVER ICE

9.

PALE ALE
ALTITUDE 435 4.5%

9.

GOLDEN DRAGON
STRONG RED ALE 7%

12.

WINE

PROSECCO

BROWN BROTHERS
12.

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WHITE

CHARDONNAY

MICHAEL UNWIN, BALLARAT
12. / 40.

PINOT GRIGIO

PIZZINI, KING VALLEY
12. / 40.

SAUVIGNON BLANC

MICHAEL UNWIN, BALLARAT
12. / 40.

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ROSE

ROSE SPRITZ

PIZZINI, KING VALLEY
12.

MITCHELL HARRIS ROSE

BALLARAT
14 / 45

-

RED

PINOT NOIR

FIGHTING GULLY ROAD,
BEECHWORTH
14. / 45.

SHIRAZ

CHEPSTOWE, BALLARAT
14. / 45.

SANGIOVESE

PIZZINI, KING VALLEY
15 / 50

COCKTAILS

MIMOSA

SPARKLING WINE & COLD
PRESSED ORANGE JUICE

12.

APEROL SPRITZ

APEROL, PROSECCO, SODA

17.

ESPRESSO MARTINI

KAHLUA, ESPRESSO, VODKA

20.

LEMON DROP

LIMONCELLO, VODKA, LEMON

20.

BATCHED WHISKEY SOUR

WHISKEY, LEMON, SUGAR
SERVED OVER ICE

20.

NEGRONI

GIN, CAMPARI, VERMOUTH

20.