

# TEMPERANCE HOTEL

## Temperance Hotel Pre-Order Lunch Form

Please email [functions@temperancehotel.com.au](mailto:functions@temperancehotel.com.au) or fax completed form to **9827 7349** the day before your reservation. Then please call us on **9827 7401** to confirm we have received.

**BOOKING NAME:** \_\_\_\_\_

**CONTACT PHONE NUMBER:** \_\_\_\_\_

**DATE:** \_\_\_\_\_ **TIME:** \_\_\_\_\_ **NO GUESTS:** \_\_\_\_\_

SHARING	QUANTITY	NOTES
Fried Calamari, Vietnamese coleslaw, sriracha aioli 16.5		
House Dips, flat bread, crisp vegetables, house olives, dukkah 15		
Steamed Bao Buns, crispy pork belly, chilli jam, coriander 15		
Porcini Croquettes, parmesan cream, rosemary salt 16		
Chickpea Falafel, pickled cabbage, yoghurt, flat bread 15		
Tandoori Prawn Skewers, lime, coriander palm sugar 18		
Char Grilled Fresh Chorizo, Romesco, wild rocket, lemon, flat bread 17		
Fish Finger Sandwich, brioche, alfalfa, tartare, lemon, chips 16		
Thai Chicken Wings, soy, ginger, lemongrass, toasted coconut 16.5		
PIZZAS	QUANTITY	NOTES
Garlic Flat Bread, mozzarella, rosemary 11		
Margherita, slow cooked tomatoes, mozzarella, fresh basil 15		
Salami, roast peppers, olives, tomato, mozzarella, chilli 18		
Roast Pumpkin, roast zucchini, roast peppers, ricotta, basil 17		
Prawn, lemon zest, chilli, slow cooked tomato, rocket, mozzarella 23		
SALADS	QUANTITY	NOTES
Pressed Lamb Shoulder Salad, labna, pomegranate, Lebanese fattoush salad 22		
Coconut Poached Chicken Breast Salad, green paw paw, chilli, young coconut, bean shoots, peanut crunch, betel leaf, nam jim 22		
Wood Roasted Beetroot Salad, chickpea, pumpkin, ricotta, alfalfa, quinoa, mint 21		
Char Grilled Salmon Salad, grapefruit, shaved fennel, spinach, frisee, pumpkin seeds, goat curd 23		

MAIN	QUANTITY	NOTES
Risotto, Mooloolaba prawns, vine tomatoes, shaved fennel, saffron, lemon 25		
Chicken Parma, Panko crumbed chicken breast, slow cooked tomatoes, smoked ham, mozzarella, house salad, chips 24		
Fish & Chips, beer battered Hoki fillet, house salad, tartare, chips 23		
Wagyu Burger, Wagyu beef burger, brioche, truffle aioli, tomato, cos, gruyere cheese, bacon, pickles, chips 24		
Hand Rolled House Gnocchi, pan fried potato gnocchi, ricotta, peas, asparagus, vine tomatoes, mint, olive crumb 22		
Fish of the Day, pea puree, heirloom tomato, herb salad, mint vinaigrette – market price		
400gm Chimichurri Chicken, half chargrilled chicken, burghul, mint, parsley, pomegranate, goat curd, asparagus 27		
300gm Pork Rib Eye, Grilled pork rib eye, pressed potato, cavolo nero, cider jus 32		
300gm Grass Fed Porterhouse, house salad, triple cooked chips, a choice of sauce 32		R MR M MW WD
300gm Grass Fed Scotch Fillet, house salad, triple cooked chips, a choice of sauce 36		R MR M MW WD
SAUCE	QUANTITY	NOTES
Creamy peppercorn 3.5		
Béarnaise 3.5		
Gravy 3.5		
Garlic Butter 3.5		
Mushroom Porcini Butter 3.5		
SIDE	QUANTITY	NOTES
Chips, tomato sauce, aioli 10		
Sweet Potato Fries, garlic aioli 10		
Triple Cooked Chips, chipotle aioli, rosemary salt 12		
House Salad, mustard vinaigrette 10		
Market Greens, chilli, garlic, olive oil 11		
\$20 WORKERS LUNCH – Monday to Friday – All come with a pot of beer or glass of house wine. Choice of:	QUANTITY	NOTES & DRINK CHOICES
Fish & Chips		WW: RW: POT:
Wagyu Burger		WW: RW: POT:
Pasta of the Day		WW: RW: POT:
Chicken Parma		WW: RW: POT:

\* Dishes may contain traces of nuts – please advise staff of any dietary requirements