

# 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
Garlic Flat Bread, mozzarella, basil pesto 12 V GF		
Fried Calamari, Vietnamese coleslaw, sriracha aioli 16.5 GF		
Crispy Saganaki Cheese, smoked paprika, romesco, wild rocket, flat bread 16.5 V		
House Dips (3), flat bread, crisp vegetables, dukkah 16.5 GF (no bread)		
Steamed Bao Buns (3), crispy pork belly, chilli jam, coriander 16		
Steamed Bao Buns (3), crispy fried chicken, hot sauce, pickled cabbage, bean shoots 16		
Korean Pork Dumplings (5), pork, tofu & kimchi, sesame soy, spring onions 15		
Wild Mushroom Arancini (5), basil pesto aioli, wild rocket, ricotta salata 16 V		
Temperance Chicken Bites, chipotle mayonnaise, lemon pepper 16.5		
Cauliflower & Gruyere Cheese Croquettes (4), rosemary salt, smoked tomato jam 15 V		
Macaroni, fontina and ham hock bites (5), house piccalilli, snow pea leaf salad 15		
PIZZAS	QUANTITY	NOTES
Margherita, slow cooked tomatoes, mozzarella, fresh basil 15.5 V		
Sopressa Salami, slow cooked tomatoes, fresh chilli, semi sundried tomatoes, mushrooms, basil 17		
Chargrilled Marinated Eggplant, roasted capsicums, Persian feta, baby spinach, basil pesto 16.5 V		
Pork Sausage, slow cooked tomatoes, mozzarella, fennel seed, wild rocket 16.5		
Smoked Ham, artichoke, mushrooms, olives, slow cooked tomatoes, mozzarella 16.5		
<i>Gluten Free Bases available \$3.5 (please indicate in Notes)</i>		
SALADS	QUANTITY	NOTES
Wood Roasted Balsamic Beetroot & Lentil Salad, heirloom roasted beetroots, braised lentils, goat's cheese, candied walnuts, autumn leaves, mint vinaigrette 22.5 V GF		
Chimichurri Chicken Breast Salad, baby roasted carrots, pearl barley, spiced cauliflower, baby spinach, radicchio & frisee salad, tahini, yoghurt dressing 23.5		
Chargrilled Salmon Nicoise Salad, new season potatoes, green beans, soft egg, caper berries, roma tomatoes, snow pea leaf, mustard & parsley vinaigrette 23.5 V GF		

MAIN	QUANTITY	NOTES
Wild Mushroom Risotto, ricotta salata, salsa verde, crispy enoki mushrooms 24.5 <i>V GF</i>		
Chicken Parma, Panko crumbed chicken breast, slow cooked tomatoes, smoked ham, mozzarella, house salad, chips 24.5		
Marinated Chicken Burger, marinated chicken breast, smoked chipotle mayonnaise, carrot slaw, swiss cheese, snow pea leaf, sweet potato fries 24		
Fish & Chips, beer battered Hoki fillet, house salad, tartare, chips 23 <i>GF (grilled)</i>		
Wagyu Burger, Wagyu beef burger, brioche, mustard aioli, pickles, baby cos, gruyere cheese, bacon, house ketchup, chips 24.5		
Hand Rolled House Gnocchi, pan fried potato gnocchi, zucchini, roma tomatoes, mint, marinated feta, pangrattato 22.5 <i>V</i>		
Fish of the Day – market price		
400gm Chargrilled Free Range Half Chicken, organic yoghurt, tabouli salad, Egyptian spiced cauliflower, chicken jus 28		
Slow Braised Victorian Lamb Shoulder Rigatoni, slow braised ragu, tomatoes, broad beans, shaved parmesan, rosemary 23.5 <i>GF pasta available</i>		
Braised Beef Short Ribs, 5 hour braised beef short ribs, heirloom carrots, charred baby onions, soft polenta 28		
House Made Chicken & Vegetable Pie, seasonal vegetables, potato puree, gravy 26.5		
300gm Gippsland Grass Fed Porterhouse, house salad, triple cooked chips or seasonal vegetables, a choice of sauce 34.5 <i>GF option available</i>		R MR M MW WD
300gm Black Angus Grain Fed Rump, house salad, triple cooked chips or seasonal vegetables, a choice of sauce 32.5 <i>GF option available</i>		R MR M MW WD
SAUCE	QUANTITY	NOTES
Peppercorn Gravy 2.5		
Red Wine Gravy 2.5		
Mushroom Gravy 2.5		
Garlic & Parsley Butter 2.5 <i>V GF</i>		
SIDES	QUANTITY	NOTES
Chips, tomato sauce, aioli 10 <i>V GF</i>		
Sweet Potato Fries, garlic aioli 11.5 <i>V GF</i>		
Triple Cooked Chips, chipotle aioli, rosemary salt 13.5 <i>V GF</i>		
House Salad, mustard vinaigrette 8.5 <i>V GF</i>		
Market Greens, chilli, garlic, olive oil 10 <i>V GF</i>		
<b>\$20 WORKERS LUNCH – Monday to Friday – All come with a pot of beer or glass of house wine. Choice of:</b>	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:

Note: Some of our dishes may contain traces of nuts or other allergens.  
If you have any allergies or food requirements please advise your waitperson.