

SHARING

GARLIC FLAT BREAD 12
MOZZARELLA, BASIL PESTO

FRIED CALAMARI 16.5
VIETNAMESE COLESLAW, SRIRACHA AIOLI

CRISPY SAGANAKI CHEESE 16.5
SMOKED PAPRIKA, ROMESCO, WILD ROCKET,
FLAT BREAD

HOUSE DIPS 16.5 (3)
FLAT BREAD, CRISP VEGETABLES, DUKKAH

STEAMED BAO BUNS 16 (3)
- CRISPY PORK BELLY, CHILLI JAM, CORIANDER
- CRISPY FRIED CHICKEN, HOT SAUCE, PICKLED
CABBAGE, BEAN SHOOTS

KOREAN PORK DUMPLINGS 15 (5)
PORK, TOFU & KIMCHI DUMPLINGS,
SESAME SOY, SPRING ONIONS

WILD MUSHROOM ARANCINI 16 (5)
BASIL PESTO AIOLI, WILD ROCKET,
RICOTTA SALATA

TEMPERANCE CHICKEN BITES 16.5
CHIPOTLE MAYONNAISE, LEMON PEPPER

**CAULIFLOWER & GRUYÈRE CHEESE
CROQUETTES 15** (4)
ROSEMARY SALT, SMOKED TOMATO JAM

**MACARONI, FONTINA
& HAM HOCK BITES 15** (5)
HOUSE PICCALILLI, SNOW PEA LEAF SALAD

CHEF'S SPECIALS \$15

ALL COME WITH A POT OF BEER
OR GLASS OF HOUSE WINE

MONDAY & TUESDAY STEAK
CHEF'S CHOICE OF CUT, CHIPS, SALAD

WEDNESDAY PARMA
CHICKEN PARMA, CHIPS, SALAD

THURSDAY BURGER
WAGYU BURGER, CHIPS

FRIDAY FISH & CHIPS
BEER BATTERED FISH, CHIPS, SALAD



SALADS

**WOOD ROASTED BALSAMIC
BEETROOT & LENTIL SALAD 22.5**
HEIRLOOM ROASTED BEETROOTS, BRAISED
LENTILS, GOATS CHEESE, CANDIED WALNUTS,
AUTUMN LEAVES, MINT VINAIGRETTE

**CHIMICHURRI CHICKEN
BREAST SALAD 23.5**
BABY ROASTED CARROTS, PEARL BARLEY,
SPICED CAULIFLOWER, BABY SPINACH, RADICCHIO
& FRISEE SALAD, TAHINI, YOGHURT DRESSING

**CHARGRILLED SALMON
NIÇOISE SALAD 23.5**
NEW SEASON POTATOES, GREEN BEANS, SOFT EGG,
CAPER BERRIES, ROMA TOMATOES, SNOW PEA LEAF,
MUSTARD & PARSLEY VINAIGRETTE

PIZZAS

GLUTEN FREE PIZZA BASES \$3.5 EXTRA

MARGHERITA 15.5
SLOW COOKED TOMATOES, MOZZARELLA,
FRESH BASIL

SOPRESSA SALAMI 17
SLOW COOKED TOMATOES, FRESH CHILLI,
SEMI SUNDRIED TOMATOES, MUSHROOMS, BASIL

CHARGRILLED MARINATED EGGPLANT 16.5
ROASTED CAPSICUMS, PERSIAN FETA,
BABY SPINACH, BASIL PESTO

PORK SAUSAGE 16.5
SLOW COOKED TOMATOES, MOZZARELLA CHEESE,
FENNEL SEED, WILD ROCKET

SMOKED HAM 16.5
ARTICHOKE, MUSHROOMS, OLIVES,
SLOW COOKED TOMATOES, MOZZARELLA

WORKER'S LUNCH \$20

MONDAY TO FRIDAY
WITH A POT OF BEER OR GLASS OF HOUSE WINE
CHOICE OF FISH & CHIPS, CHICKEN PARMA,
PASTA OF THE DAY OR WAGYU BURGER

MAINS

WILD MUSHROOM RISOTTO 24.5
SEASONAL MUSHROOM RISOTTO WITH RICOTTA
SALATA, SALSA VERDE, CRISPY ENOKI MUSHROOMS

CHICKEN PARMA 24.5
PANKO CRUMBED CHICKEN BREAST,
SLOW COOKED TOMATOES, SMOKED HAM,
MOZZARELLA, HOUSE SALAD, CHIPS

MARINATED CHICKEN BURGER 24
MARINATED CHICKEN BREAST, SMOKED CHIPOTLE
MAYONNAISE, CARROT SLAW, SWISS CHEESE,
SNOW PEA LEAF, SWEET POTATO FRIES

FISH & CHIPS 23
BEER BATTERED HOKI FILLET,
HOUSE SALAD, TARTARE, CHIPS

WAGYU BURGER 24.5
WAGYU BEEF BURGER ON BRIOCHE, MUSTARD
AIOLI, PICKLES, BABY COS, GRUYÈRE CHEESE,
BACON, HOUSE KETCHUP, CHIPS

HAND ROLLED HOUSE GNOCCHI 22.5
PAN FRIED POTATO GNOCCHI, ZUCCHINI, ROMA
TOMATOES, MINT, MARINATED FETA & PANGRATTATO

FISH OF THE DAY MARKET PRICE

**400GM CHARGRILLED
FREE RANGE HALF CHICKEN 28**
ORGANIC YOGHURT, TABOULI SALAD, EGYPTIAN
SPICED CAULIFLOWER, CHICKEN JUS

**SLOW BRAISED VICTORIAN LAMB
SHOULDER RIGATONI 23.5**
SLOW BRAISED RAGU WITH TOMATOES,
BROAD BEANS, SHAVED PARMESAN, ROSEMARY

BRAISED BEEF SHORT RIBS 28
5 HOUR BRAISED BEEF SHORT RIBS, HEIRLOOM
CARROTS, CHARRED BABY ONIONS, SOFT POLENTA

HOUSE MADE CHICKEN & VEGETABLE PIE 26.5
SEASONAL VEGETABLES, POTATO PUREE, GRAVY

A 10% surcharge may apply on public holidays and specials may not be available

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

GRILL

**300GM GIPPSLAND
GRASS FED PORTERHOUSE 34.5**

**300GM BLACK ANGUS
GRAIN FED RUMP 32.5**

BOTH STEAKS SERVED WITH HOUSE SALAD
& TRIPLE COOKED CHIPS OR SEASONAL
VEGETABLES & A CHOICE OF SAUCE

SIDES

SWEET POTATO FRIES 11.5
GARLIC AIOLI

TRIPLE COOKED CHIPS 13.5
CHIPOTLE AIOLI, ROSEMARY SALT

CHIPS 10
TOMATO SAUCE, GARLIC AIOLI

HOUSE SALAD 8.5
MUSTARD VINAIGRETTE

MARKET SEASONAL VEGETABLES 10
CHILLI, GARLIC, OLIVE OIL

SAUCE \$2.5

PEPPERCORN GRAVY
RED WINE GRAVY
MUSHROOM GRAVY
GARLIC & PARSLEY BUTTER

DESSERT

WARM CHOCOLATE BROWNIE 12.5
PISTACHIO & WHITE CHOCOLATE CRUMBLE,
VANILLA ICE CREAM, HONEYCOMB

STICKY DATE PUDDING 12.5
STICKY DATE PUDDING, TOFFEE SAUCE,
GINGER CRUMBLE, VANILLA BEAN ICE CREAM



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