

TEMPERANCE HOTEL

Temperance Hotel Pre-Order Dinner Form

Please email 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:		
DATE:	TIME:	NO.GUESTS

SHARE	QUANTITY	NOTES
The Temp Plate, home made dips, olives, bread 16.5		
Crispy Baby Octopus, lemon & parsley dressing, tarama 17.5		
Parsnip Schnitzel, salt baked parsnip, whipped brie, lemon 15.5		
Southern Fried Chicken, dill pickle, chipotle aioli 16.5		
Kolbasz, house made Hungarian sausage, charred pickled onion, gherkins, mustard, bread 18		
Whipped Smoked Mackerel, potato gaufrette, garlic chive oil 17.5		
Tempura Trevally, spiced ponzu 16		
Whipped Smoked Mackerel, potato gaufrette, garlic chive oil 17.5		
Sweet Potato Fries, chermoula yoghurt 11.5		

MAINS	QUANTITY	NOTES
Wagyu Burger, wagyu beef patty, bacon, tomato, cheddar, dill pickle, aioli 24.5		
Chicken Parma, bacon, roasted tomato sugo, mozzarella, gruyere, fries 24.5		
Fish & Chips, ale battered trevally, house tartare, butter lettuce, fries 23		
Pan Fried Barramundi, celeriac & hazelnut terrine, balsamic berries, crisp pancetta, parsnip puree 28.5		
Semolina Gnocchi, pumpkin veloute, goats cheese, hazelnut pangrattato, pine mushrooms 23.5		
Braised Beef Cheek, Jerusalem artichoke puree, cavalo nero, Dutch carrots, red wine jus 29.5		
Roasted Pumpkin Salad, parsnip & cashew puree, kale, wattle seed, goats cheese, carrot 22.5		

* Public Holidays may incur a 10% surcharge & Special Offers may not be available

temperancehotel.com.au Page 1 of 2

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.

PIZZA	QUANTITY	NOTES
Native Margherita, saltbush & oregano marinated tomatoes, bocconcini, dried bush tomato 16.5		
Kolbasz, house made Hungarian sausage, hummus, smoked onion, grilled zucchini 17.5		
Grilled Pumpkin, spinach pesto, wild mushrooms, roasted red onion 17.5		

FROM THE GRILL
350g 35 Day Aged Tender Valley Rib Eye 43.5
300g Surry Hills MSA Porterhouse, fries, salad 32.5
300g Little Joe's Pasture Fed Scotch Fillet MS4+ 42.5
Slow Cooked Saltbush Lamb Shoulder 29.5
Grill items includes a choice of Sauce: wild mushroom jus, peppercorn and brandy jus or café de Paris butter

QTY	OPTION	COOKED	SAUCE	NOTES
		R MR M MW WD		
		R MR M MW WD		
		R MR M MW WD		
		R MR M MW WD		
		R MR M MW WD		
		R MR M MW WD		

SIDES	QUANTITY	NOTES
Roast Pumpkin & Heirloom Carrots, cashew puree, wattle seed 12.5		
Hay Smoked Hasselback Potatoes, miso butter, gruyere 11.5		
Sweet Potato & Rosemary Gratin 11.5		
Butter Lettuce, lemon miso vinaigrette, tomato, radish 8.5		
Hand Cut Chips, aioli, rosemary salt 13.5		

\$18 DINNER & DRINK	QUANTITY	NOTES & DRINK CHOICES
All come with a pot of beer, cider or glass of house wine. Choice of:		
Monday & Tuesday – Steak, fries, salad		WW: RW: BEER: CIDER:
Wednesday - Parma, fries, salad		WW: RW: BEER: CIDER:
Friday - Fish, fries, salad		WW: RW: BEER: CIDER:

OTHER NOTES: