

TEMPERANCE HOTEL

Temperance Hotel Pre-Order Lunch 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		

SANDWICHES, all served with fries	QUANTITY	NOTES
Steak Sandwich, porterhouse minute steak, smoked onion, mache, horseradish crème fraiche on sour dough 17.5		
Steak Sandwich, porterhouse minute steak, smoked onion, mache, horseradish crème fraiche on multigrain sour dough 17.5		
Chargrilled Chicken, yakiniku, mushroom, black garlic aioli, oak lettuce, kombu salt on sour dough 16.5		
Chargrilled Chicken, yakiniku, mushroom, black garlic aioli, oak lettuce, kombu salt on multigrain sour dough 16.5		
Corned Beef, beer pickled onion, mustard aioli, gruyere, dill pickle on sourdough 16.5		
Corned Beef, beer pickled onion, mustard aioli, gruyere, dill pickle on multigrain sour dough 16.5		
Southern Fried Chicken, dill pickle, chipotle aioli on sour dough 16.5		
Southern Fried Chicken, dill pickle, chipotle aioli on multigrain sour dough 16.5		
Cured Ocean Trout Open Sandwich, whipped crème fraiche, cucumber, native samphire, watercress on sour dough 18		
Cured Ocean Trout Open Sandwich, whipped crème fraiche, cucumber, native samphire, watercress on multigrain sour dough 18		
Smoked Eggplant Hummus Open Sandwich, feta, pickled cucumber, lemon, grains on sour dough 15.5		
Smoked Eggplant Hummus Open Sandwich, feta, pickled cucumber, lemon, grains on multigrain sour dough 15.5		

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				
300g Surry Hills MSA Porterhouse, fries, salad 32.5 Comes with a choice of sauce: Wild mushroom jus, peppercorn & brandy jus, café de Paris butter				
QTY	OPTION	COOKED	SAUCE	NOTES
		R MR M MW WD		
		R MR M MW WD		
		R MR M MW WD		

SIDES	QUANTITY	NOTES
Sweet Potato Fries, chermoula yoghurt 11.5		
Butter Lettuce, lemon miso vinaigrette, tomato, radish 8.5		
Fries, aioli 10		

\$20 WORKERS LUNCH – Monday to Friday All come with a pot of beer, cider or glass of house wine. Choice of:	QUANTITY	NOTES & DRINK CHOICES
Fish & Chips		WW: RW: BEER: CIDER:
Wagyu Burger		WW: RW: BEER: CIDER:
Pasta of the Day		WW: RW: BEER: CIDER:
Chicken Parma		WW: RW: BEER: CIDER: