

TEMPERANCE HOTEL

DINNER PRE-ORDER 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, bresaola, morbier, olives, bread, lavosh 24.5		
Salt & Pepper Squid, pesto, olive crumb, samphire, tomato salsa 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		
Trevally goujons, wild garlic aioli 16		
Hock & trotter croquettes, honey stout mustard 17.5		

MAINS	QUANTITY	NOTES
Wagyu Burger, wagyu beef patty, bacon, tomato, cheddar, dill pickle, aioli 24.5		
Chicken Parma, bacon, roasted tomato sugo, mozzarella, pecorino, fries 24.5		
Fish & Chips, ale battered trevally, house tartare, fries 23		
Pan Fried Hapuka, nettle broth, new potato presse, golden beetroot, horseradish 28.5		
Semolina Gnocchi, garden pea veloute, asparagus, broadbeans, marinated feta, charred onions 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		
Roasted Pumpkin and Chargrilled Chicken Salad, parsnip & cashew puree, kale, wattle seed, goats cheese, carrot 27.5		

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

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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.

FROM THE GRILL				
350g 35 Day Dry Aged Tender Valley Rib Eye 43.5				
300g Great Southern Pinnacle Porterhouse MB2+ 34.5				
300g Little Joe's Pasture Fed Scotch Fillet MB4+ 42.5				
Slow Cooked Saltbush Lamb Shoulder 29.5				
All Grill items include café de Paris butter and a choice of one of our sides Add wild mushroom jus or peppercorn and brandy jus +3				
QTY	OPTION	COOKED	SAUCE	SIDE CHOICE
		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, pecorino 11.5		
Pressed new potato, nettle puree, mustard emulsion 11.5		
House salad, lemon miso vinaigrette, tomato, radish 8.5		
Hand Cup Chips, aioli, rosemary salt 13.5		
Fries, aioli 10		
Sweet Potato Fries, aioli 11.5		

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

OTHER NOTES:
