

TEMPERANCE HOTEL

DINNER PRE-ORDER FORM

Please email completed form to enquiries@temperancehotel.com.au 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
Garlic Flatbread, pecorino, pesto 13.5		
Salt & Pepper Squid, pesto, olive crumb, tomato salsa 17.5		
Hock & Trotter Croquettes, charred onion, stout aioli 16.5		
Chargrilled Prawns, hummus, baby corn, pickled chilli, flatbread 19.5		
Southern Fried Chicken, dill pickle, chipotle aioli 16.5		
The Temp Plate, home made dips, prosciutto, brie, bread, lavosh 24.5		
Kolbasz, house made Hungarian sausage, charred pickled onion, gherkins, mustard, bread 18		
Braised Pork Jowl, cucumber & daikon salad, flatbread 18.5		
The Grazer, tempura summer greens, pesto aioli 15.5		

MAINS	QUANTITY	NOTES
Pan Fried Barramundi Fillet, zucchini flowers, mussels, pea veloute, beurre blanc, dill oil 29.5		
Wagyu Burger, bacon, tomato, cheddar, dill pickle, aioli, chips 24.5		
Birchley Pork Cutlet, corn parfait, smoked ricotta, roast capsicum puree, king brown mushroom, broccolini 29.5		
Ricotta Dumplings, carrot & sundried tomato puree, artichoke, peas, asparagus, basil pesto 23.5		
Chicken Parma, bacon, roasted tomato sugo, mozzarella, pecorino, slaw, chips 24.5		
Fish & Chips, house tartare, chips 23		

SALADS	QUANTITY	NOTES
Maple Roasted Sweet Potato Salad, cashew puree, fennel, grains, thyme 22		
Blue Mackerel & Potato Salad, roasted beetroot, cucumber, pine nuts, dill 24.5		
Heirloom Tomato & Buffalo Mozzarella, garlic croutons, tomato consommé, basil, olive crumb 22		

* 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				
300g Tender Valley Black Angus Rump Cap MB3+ 33.5				
300g Great Southern Pinnacle Porterhouse MB2+ 34.5				
300g O'Connor Grain Fed Scotch Fillet MB3+ 39.5				
All Grill items come with hand cut chips, house salad and a choice of sauce: Café de Paris butter, Wild mushroom jus or peppercorn and brandy jus				
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 Squash, mixed herbs, lemon tahini yoghurt 10.5		
Charred summer greens, roast capsicum water, paprika, caper oil 11.5		
House salad, soft herbs, tomato 8.5		
Hand Cup Chips, aioli 11.5		
Chips, aioli 8.5		
Sweet Potato Fries, chipotle aioli 10.5		

\$18 DINNER & DRINK All come with a pot of house beer, cider, glass of house wine or basic spirit. Monday & Tuesday – Steak, chips, salad Wednesday - Parma, chips, slaw		
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:
