



TEMPERANCE HOTEL

WEEKDAY LUNCH

SHARE

- GARLIC FLAT BREAD 13.5**
PARMESAN, PARSLEY
- SALT & PEPPER SQUID 17.5**
PESTO, OLIVE CRUMB, TOMATO SALSA
- SOUTHERN FRIED CHICKEN 16.5**
DILL PICKLE, CHIPOTLE AIOLI

\$15 LUNCH

- WAGYU BURGER**
TOMATO, CHEDDAR, DILL PICKLE, AIOLI, CHIPS
- FISH N CHIPS**
HOUSE TARTARE, LETTUCE, CHIPS
- CHICKEN PARMA**
BACON, ROAST TOMATO SUGO, MOZZARELLA, PECORINO, SLAW, CHIPS
- CAESAR SALAD**
CRISPY PROSCIUTTO, COS, SOFT BOILED EGG, GARLIC CROUTONS, PECORINO
ADD GRILLED CHICKEN 4

MAINS

- PAN FRIED TASMANIAN SALMON FILLET 28.5**
PESTO, GRILLED SUMMER GREENS, BEURRE BLANC
- RICOTTA DUMPLINGS 23.5**
CARROT AND SUNDRIED TOMATO PURÉE, ARTICHOKE, PEAS, ASPARAGUS, BASIL PESTO
- 300G GREAT SOUTHERN PINNACLE PORTERHOUSE MB2+ 34.5**
HAND CUT CHIPS, HOUSE SALAD, CHOICE OF WILD MUSHROOM JUS, PEPPERCORN & BRANDY JUS OR CAFÉ DE PARIS BUTTER

SALADS

- HEIRLOOM TOMATO & BUFFALO MOZZARELLA 22**
GARLIC CROUTONS, TOMATO CONSOMME, BASIL, OLIVE CRUMB
- SALAD NICOISE 20**
GREEN BEANS, TOMATO, ONION, KIPFLER, OLIVE & SOFT BOILED EGG
ADD SALMON 5
- MAPLE ROASTED SWEET POTATO SALAD 22**
FENNEL, CASHEW PURÉE, GRAINS, THYME

SIDES

- SWEET POTATO FRIES 10.5**
CHIPOTLE AIOLI
- CHIPS 8.5**
AIOLI
- HOUSE SALAD 8.5**
LEMON MISO VINAIGRETTE, TOMATO, RADISH

ASK FOR OUR DESSERT MENU



DINNER & WEEKEND LUNCH

SHARE

- GARLIC FLAT BREAD 13.5**
PECORINO, PESTO
- SALT & PEPPER SQUID 17.5**
PESTO, OLIVE CRUMB, SAMPHIRE, TOMATO SALSA
- HOCK & TROTTER CROQUETTES 16.5**
CHARRED ONION, STOUT AIOLI
- CHARGRILLED PRAWNS 19.5**
HUMMUS, BABY CORN, PICKLED CHILLI, FLATBREAD
- SOUTHERN FRIED CHICKEN 16.5**
DILL PICKLE, CHIPOTLE AIOLI

THE TEMP PLATE 24.5

HOUSE MADE DIPS, PROSCIUTTO, BRIE, BREAD, LAVOSH

KOLBÁSZ 18

HOUSE MADE HUNGARIAN SAUSAGE, CHARRED PICKLED ONION, GHERKINS, MUSTARD, BREAD

BRAISED PORK JOWL 18.5

CUCUMBER & DAIKON SALAD, FLATBREAD

THE GRAZER 15.5

TEMPURA SUMMER GREENS, PESTO AIOLI

SALADS

- MAPLE ROASTED SWEET POTATO SALAD 22**
CASHEW PURÉE, FENNEL, GRAINS, THYME
- BLUE MACKEREL & POTATO SALAD 24.5**
ROASTED BEETROOT, POTATO, CUCUMBER, PINE NUTS, DILL
- HEIRLOOM TOMATO & BUFFALO MOZZARELLA 22**
GARLIC CROUTONS, TOMATO CONSOMME, BASIL, OLIVE CRUMB

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**
- STEAKS ALL COME WITH HAND CUT CHIPS, HOUSE SALAD & ONE OF OUR SAUCES: CAFÉ DE PARIS BUTTER, WILD MUSHROOM JUS OR PEPPERCORN & BRANDY JUS

MAINS

- PAN FRIED BARRAMUNDI FILLET 29.5**
ZUCCHINI FLOWERS, MUSSELS, PEA VELOUTÉ, BEURRE BLANC, DILL OIL
- WAGYU BURGER 24.5**
BACON, TOMATO, CHEDDAR, DILL PICKLE, AIOLI, FRIES
- BIRCHLEY PORK CUTLET 29.5**
CORN PARFAIT, SMOKED RICOTTA, ROAST CAPSICUM PUREE, KING BROWN MUSHROOM, BROCCOLINI

RICOTTA DUMPLINGS 23.5

CARROT & SUNDRIED TOMATO PUREE, ARTICHOKE, PEAS, ASPARAGUS, BASIL PESTO

CHICKEN PARMA 24.5

BACON, ROASTED TOMATO SUGO, MOZZARELLA, GRUYÈRE, FRIES

FISH & CHIPS 23

HOUSE TARTARE, CHIPS

SIDES

- ROASTED PUMPKIN SQUASH 10.5**
MIXED SEEDS, LEMON TAHINI YOGHURT
- CHARRED SUMMER GREENS 11.5**
ROAST CAPSICUM WATER, PAPRIKA, CAPER OIL
- HAND CUT CHIPS 11.5**
AIOLI
- CHIPS 8.5**
AIOLI
- HOUSE SALAD 8.5**
SOFT HERBS, TOMATO
- SWEET POTATO FRIES 10.5**
CHIPOTLE AIOLI

ASK FOR OUR DESSERT MENU

SPECIALS

MONDAY/TUESDAY ALL DAY - STEAK, CHIPS, SALAD 18
INCLUDE A POT OF BEER, CIDER OR GLASS OF WINE

WEDNESDAY NIGHTS - PARMA, CHIPS, SLAW 18
INCLUDE A POT OF BEER, CIDER OR GLASS OF WINE

THURSDAYS - \$1 WINGS & \$10 COCKTAILS
FROM 5PM - SELECTED COCKTAILS

FRIDAYS - \$1 WINGS & HAPPY HOUR
FROM 4PM

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. *T&Cs apply to offers.