



TEMPERANCE HOTEL

WEEKDAY LUNCH

SHARE

- GARLIC FLAT BREAD 13.5**
PARMESAN, PARSLEY
- FENNEL SALT & PEPPER SQUID 17.5**
AIOLI, CHILLI OIL
- SOUTHERN FRIED CHICKEN 16.5**
DILL PICKLE, CHIPOTLE AIOLI

\$15 LUNCH

- WAGYU BURGER**
TOMATO, CHEDDAR, DILL PICKLE, AIOLI, FRIES
- FISH N CHIPS**
HOUSE TARTARE, PEAS, FRIES
- CHICKEN PARMA**
BACON, ROAST TOMATO SUGO, MOZZARELLA, PECORINO, SLAW, FRIES
- WINTER CAESAR**
WINTER GREENS, FRIED ANCHOVIES, BACON, SOFT BOILED EGG, CROUTONS, PINE NUTS, PECORINO
ADD GRILLED CHICKEN \$5

ADD A BEER, WINE OR SOFT DRINK TO THE LUNCH SPECIAL FOR \$5

MAINS

- POACHED TASMANIAN SALMON 28.5**
COCONUT CURRY BROTH, PUY LENTILS, ASIAN GREENS, CHILLI OIL
- NOKEDLI 23.5**
WILD MUSHROOMS, ROASTED ONION, SQUASH PUREE, GOATS CHEESE, SAGE
- 300G SOUTHERN HIGHLANDS PORTERHOUSE 35.5**
HAND CUT CHIPS, HOUSE SALAD, CHOICE OF MUSHROOM SAUCE PEPPERCORN SAUCE OR CAFÉ DE PARIS BUTTER

SALADS

- ROASTED PUMPKIN & BETROOT 20**
LABNEH, KALE, CONFIT ONION, POMEGRANATE DRESSING, CANDIED WALNUTS
ADD GRILLED CHICKEN \$5
- CAULIFLOWER STEAK & WILTED WINTER GREENS 22**
SWEET POTATOE HUMMUS, ROASTED ONION, CRISPY CHICKPEAS, DUKKAH, CAPER OIL

SIDES

- SWEET POTATO FRIES 11.5**
CHIPOTLE AIOLI
- FRIES 10**
AIOLI
- HOUSE SALAD 8.5**
SOFT HERBS, TOMATO

ASK FOR OUR DESSERT MENU



DINNER & WEEKEND LUNCH

SHARE

- GARLIC FLAT BREAD 13.5**
PECORINO, PESTO
- FENNEL SALT & PEPPER SQUID 17.5**
AIOLI, CHILLI OIL
- PANELLE, CHICKPEA FRITTERS 15.5**
TOMATO RELISH
- CONFIT DUCK & PORK SAUSAGE 18**
PICKLES, WINTER CHUTNEY, BAGUETTE
- SOUTHERN FRIED CHICKEN 16.5**
DILL PICKLE, CHIPOTLE AIOLI

MAINS

- PAN FRIED SNAPPER 29.5**
PARSNIP PUREE, CHARRED BROCCOLINI, CURRY LEAF BUTTER, BOTTARGA
- WAGYU BURGER 24.5**
BACON, TOMATO, CHEDDAR, DILL PICKLE, AIOLI, FRIES
- PORCHETTA 29.5**
SOFT POLENTA, PINE NUTS, ROASTED TOMATO & ONIONS, CAVALO NERO, PORK & APPLE JUS
- FISH & CHIPS 23**
HOUSE TARTARE, PEAS, FRIES
- THE TEMP PLATE 24.5**
HOUSE MADE DIPS, PROSCIUTTO, BRIE, BREAD, LAVOSH
- CHAR GRILLED PUMPKIN KEBAB 17.5**
HUMMUS, SALT BUSH, FLATBREAD
- SLOW BRAISED PORK BELLY 18.5**
TOFU, CUCUMBER & PICKLED DAIKON SALAD, GRILLED FLATBREAD
- CORN & CHORIZO CROQUETTES 16**
SOUR CREAM, PAPRIKA
- NOKEDLI 23.5**
WILD MUSHROOMS, ROASTED ONION, SQUASH PUREE, GOATS CHEESE, SAGE
- PAN FRIED DUCK BREAST 30.5**
DOUPHINOIS POTATOES, HAY SMOKED BEETROOT, JERUSALEM ARTICHOKE PUREE, MUSHROOMS, SAUCE ROUENNAISE
- CHICKEN PARMA 24.5**
BACON, ROASTED TOMATO SUGO, MOZZARELLA, PECORINO, FRIES
- BEEF & RED WINE PIE 26.5**
MASH, VEGETABLES, GRAVY

SALADS

- ROASTED PUMPKIN & BETROOT 20**
LABNEH, KALE, CONFIT ONION, POMEGRANATE DRESSING, CANDIED WALNUTS
ADD GRILLED CHICKEN \$5
- CAULIFLOWER STEAK & WILTED WINTER GREENS 22**
SWEET POTATOE HUMMUS, ROASTED ONION, CRISPY CHICKPEAS, DUKKAH, CAPER OIL

GRILL

- 300G SURREY FARMS HANGER STEAK 34.5**
- 300G SOUTHERN HIGHLAND PORTERHOUSE 35.5**
- 300G O'CONNOR GRAIN FED SCOTCH FILLET MB3+ 39.5**
STEAKS ALL COME WITH HAND CUT CHIPS, HOUSE SALAD & ONE OF OUR SAUCES: MUSHROOM, PEPPERCORN OR CAFÉ DE PARIS BUTTER

SIDES

- MASHED POTATO 9.5**
HERB BUTTER
- WILTED WINTER GREENS 11.5**
FRIED ANCHOVIES, CHILLI OIL
- HAND CUT CHIPS 11.5**
AIOLI
- FRIES 10**
AIOLI
- HOUSE SALAD 8.5**
SOFT HERBS, TOMATO
- SWEET POTATO FRIES 11.5**
CHIPOTLE AIOLI

ASK FOR OUR DESSERT MENU

SPECIALS

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

WEDNESDAY NIGHTS - PARMA, FRIES, 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

