

# TEMPERANCE HOTEL

## DINNER PRE-ORDER FORM

Please email completed form to [enquiries@temperancehotel.com.au](mailto:enquiries@temperancehotel.com.au) the day before your reservation. Then please call us on **9827 7401** to confirm we have received.

<b>BOOKING NAME:</b>		
<b>CONTACT PHONE:</b>		
<b>DATE:</b>	<b>TIME:</b>	<b>NO.GUESTS</b>

SHARE	QUANTITY	NOTES
Garlic Flatbread, pecorino, pesto 13.5		
Fennel Salt & Pepper Squid, aioli, chilli oil 17.5		
Pannelle, Chickpea Fritters, tomato relish 15.5		
Southern Fried Chicken, dill pickle, chipotle aioli 16.5		
The Temp Plate, homemade dips, prosciutto, brie, bread, lavosh 24.5		
Char Grilled Pumpkin Kebab, hummus, saltbush, flatbread 17.5		
Corn & Chorizo Croquettes, sour cream, paprika 16		
Slow Braised Pork Belly, cucumber & pickled daikon salad, flatbread 18.5		
MAINS	QUANTITY	NOTES
Pan Fried Snapper, parsnip puree, charred broccolini, curry leaf butter, bottarga 29.5		
Nokedli, wild mushrooms, roasted onion, squash puree, goats cheese, sage 23.5		
Porchetta, soft polenta, pine nuts, roasted tomato & onions, cavalo nero, pork & apple jus 29.5		
Pan Fried Duck Breast, dauphinoise potatoes, hay smoked beetroot, Jerusalem artichoke puree, mushrooms, sauce rouennaise 30.5		
Wagyu Burger, bacon, tomato, cheddar, dill pickle, aioli, fries 24.5		
Beef & Red Wine Pie, mash, vegetables, gravy 26.5		
Chicken Parma, bacon, roasted tomato sugo, mozzarella, pecorino, slaw, fries 24.5		
Fish & Chips, house tartare, peas, fries 23		
SALADS	QUANTITY	NOTES
Roasted Pumpkin & Beetroot, labneh, kale, confit onion, pomegranate dressing, candied walnuts 20		
Grilled Chicken, Roasted Pumpkin & Beetroot, labneh, kale, confit onion, pomegranate dressing, candied walnuts 25		
Cauliflower Steak & Wilted Winter Greens, sweet potato hummus, roasted onion, crispy chickpeas, dukkah, caper oil 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.

<b>FROM THE GRILL</b>				
300g Surrey Farms Hanger Steak 34.5				
300g Southern Highlands Porterhouse 35.5				
300g O'Connor Grain Fed Scotch Fillet MB3+ 39.5				
All Grill items come with rustic chips, house salad and a choice of sauce: Café de Paris butter, Mushroom jus or Peppercorn Sauce				
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
Mashed Potato, herb butter 9.5		
Wilted Winter Greens, fried anchovies, chilli oil		
House salad, soft herbs, tomato 8.5		
Roast Potatoes, garlic, parsley 9.5		
Rustic Chips, aioli 11.5		
Chips, aioli 10		
Sweet Potato Fries, chipotle aioli 11.5		

<b>\$18 DINNER &amp; DRINK</b> All come with a pot of house beer, cider, glass of house wine or basic spirit. Monday & Tuesday – Steak, fries, salad Wednesday - Parma, fries, 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:

<b>OTHER NOTES:</b>
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