

## SHARE & SMALLS

### HUMMUS & FLATBREAD v

Crispy chickpea, olive oil, za'atar

### HOUSE SPICED SQUID

Aioli, chilli oil, lemon

### DIY SOFT SHELL TACOS (3)

Cajun chicken / Chilli con carne / Fried tofu  
Tomato & avocado salsa, cos lettuce, cheese

### SOY GLAZED WINGS

Sesame seeds, spring onion, chilli

### THE TEMP PLATE

Dips, bread, olives, cheese, house pickled veg, prosciutto

### DIY BAO BUNS (3)

Soy glazed crispy pork belly, Asian slaw, coriander, nam jim dressing  
*Vegan option with tofu available*

### FRIED POTATO SKINS

Rosemary salt, sour cream, bacon

### SOUTHERN FRIED CAULIFLOWER v

Spiced cauliflower, vegan aioli

## WEEKDAY LUNCH

MONDAY - FRIDAY

12 - 3PM

### FISH & CHIPS

House tartare, lemon

### MINUTE STEAK SANDWICH

Lettuce, tomato, onion jam, cheese, garlic aioli

### CHICKEN SCHNITZEL

Fries, gravy

### CHEESEBURGER

Double cheese, pickles, fries

### MUSHROOM RISOTTO

Parmesan, burnt butter

## MAIN DISHES

18

### BRAISED LAMB SHANK

Sweet potato, spinach, charred onion, gremolata, red wine jus

17.5

### HOUSE MADE BEEF PIE

Mashed potato, green peas, gravy  
*Vegetarian pie available*

18.5

### ROASTED BARRAMUNDI

Cauliflower puree, artichoke, King brown mushroom, crispy garlic

18

### FISH & CHIPS

House tartare, fennel slaw, fries

24.5

### WILD MUSHROOM & PARMESAN RISOTTO v

Garlic & brown butter mushrooms, zucchini, parmesan

18

### CHICKEN PARMA

Bacon, roasted tomato sugo, mozzarella, pecorino, fennel slaw, fries

16

### WAYGU BURGER

Tomato, lettuce, cheddar, dill pickle, onion, aioli, fries  
*Vegetarian burger available*

12.5

### CRISPY CHICKEN BURGER

Spiced coleslaw, pickles, cheese, milk bun, fries

### 250G BEEF SIRLOIN

Fries, caper & shallot salad, red wine jus

### 300G GRAIN FED SCOTCH FILLET

Fries, caper & shallot salad, red wine jus

## SALADS

20

### MAPLE ROASTED SWEET POTATO v

Pumpkin, spinach, hazelnut, toasted seeds

20

### ATLANTIC SALMON

Braised cos lettuce, grilled zucchini, pea & feta

20

20

v - vegetarian

Some menu items may contain traces of gluten, nuts, dairy & other allergens. If you have any allergies or dietary requirements, please advise your wait person.

Credit card transactions incur a 1.3% surcharge. Public holidays incur a 15% surcharge.

## DAILY SPECIALS

### MONDAY & WEDNESDAY STEAK

Mushroom sauce/ peppercorn sauce / Café de Paris butter  
Fries, salad, sauce

### TUESDAY DIY TACOS (3)

Cajun chicken / Chilli con carne / Fried tofu  
Tomato & avocado salsa, cos lettuce, cheese

### THURSDAY PARMA

The OG / The American / The Mexican / The Irishman  
Fries & slaw

### ALL DAY SUNDAY ROAST

With all the trimmings

## SIDES

### FRIES & AIOLI

### ONION RINGS

### MAC & CHEESE

Crispy shallots

### MIXED LEAVES

Dill, tomato, shallot

### STEAMED GREENS

Herb pesto

### MASHED POTATO

Gravy

## SWEET

### PEANUT BUTTER CHOCOLATE FUDGE BROWNIE

Vanilla ice cream

### WARM STICKY DATE PUDDING

Toffee sauce, vanilla ice cream

TEMPERANCE HOTEL