



# TEMPERANCE HOTEL

## TO START

MAC N CHEESE CROQUETTES House romesco v	16
FRIED POTATO CAKES Whipped cod roe	14
LEMON PEPPER CALAMARI Lemon & black pepper, caper mayonnaise	19
CHICKEN TENDERS Frank's hot sauce or smokey bbq sauce, dill pickle, ranch dressing	20
FISH TACOS Beer battered fish goujon, soft tortilla, cabbage & fennel slaw, pickle & red onion	20
BURRATA Charred zucchini, artichoke, sourdough, salsa verde v	24
TEMPERANCE SHARE BOARD House dips, selection of cured meats & cheeses, olives, house pickled vegetables, grilled flatbread	36

## PUB CLASSICS

FISH & CHIPS House slaw, fries, tartar	27
CHICKEN SCHNITZEL Crumbed chicken breast, cabbage slaw, fries, gravy	27
CHICKEN PARMA Bacon, roasted tomato sugo, mozzarella, pecorino, house slaw, fries	27
PRESSED BURGER 180g Wagyu beef pattie, double cheese, american mustard, fried pickle, fries	28
STEAK SANDWICH Minute steak, lettuce, tomato, onion jam, cheese, aioli, fries	27
CLASSIC CAESAR Cos lettuce, anchovy, croutons, bacon, parmesan, soft boiled egg	24
- ADD CHICKEN +6.5	

## GRILL

250G BEEF SIRLOIN Caper & shallot salad, red wine jus, fries	38
300G GRAIN FED SCOTCH FILLET Caper & shallot salad, red wine jus, fries	46
- ADD PRAWNS IN GARLIC BUTTER (3) +12	

## MAINS

GRILLED SALMON & AVOCADO Gem lettuce, mint, chickpeas, red onion, cucumber, sumac, marie rose	27
MUSSELS Steamed mussels, garlic & parsley, white wine butter sauce, fries	26
PESTO PAPPARDELLE Basil & pine nut pesto, pecorino, pangritata v	26
FRIED CHICKEN BURGER Pickle, cheddar cheese, house slaw, burger sauce, fries	27
ROAST CHICKEN Potato mash, charred broccolini, jus	30
LAMB PIE Crushed peas, charred onion, rich gravy	32

## PIZZAS

MARGHERITA House made sugo, tomato, basil, mozzarella, sea salt v	20
VEGETARIAN Artichoke, spanish onion, zucchini, kalamata olives, rocket, mozzarella (VG & LG AVAILABLE)	24
PROSCIUTTO Buffalo mozzarella, rocket, grana padano	24
CHICKEN & HERB Confit garlic, herb pesto, spinach, mozzarella	25

## SIDES

FRIES Aioli	12
MIXED LEAVES Dill, tomato, shallot	12
POTATO WEDGES Sour cream & sweet chilli	14
STEAMED GREENS Herb pesto, almond	12

## DESSERT

STICKY DATE PUDDING Vanilla ice cream, butterscotch sauce	15
ROAST WALNUT & CHOCOLATE BROWNIE Raspberry coulis & sorbet vg	16

V VEGETARIAN • VG VEGAN • LG LOW GLUTEN

SOME MENU ITEMS MAY CONTAIN GLUTEN, DAIRY & OTHER ALLERGENS. IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE ADVISE.  
MERCHANT CARD TRANSACTIONS INCUR A 1.4% SURCHARGE. PUBLIC HOLIDAYS INCUR A 15% SURCHARGE.