



# TEMPERANCE HOTEL

## TO START

GARLIC & ROSEMARY FOCACCIA v Olive oil & balsamic	8
MAC N CHEESE CROQUETTES v House romesco	16
LEMON PEPPER CALAMARI (I) Lemon & black pepper, caper mayonnaise	22
CHICKEN TENDERS Frank's hot sauce or smoky bbq sauce, dill pickle, ranch dressing	20
FISH TACOS (I) Beer battered fish goujon, soft tortilla, cabbage & fennel slaw, pickle & red onion	23
HOUSEMADE SAUSAGE ROLL Spiced pork mince, apple, caramelised onion, tomato chutney	18
SPICE BAG Spiced chicken pieces, capsicum, onion, chilli, Irish curry sauce, chips	25
TEMPERANCE SHARE BOARD House dips, selection of cured meats & cheeses, olives, house pickled vegetables, grilled flatbread	38

## PUB CLASSICS

BEER BATTERED NEW ZEALAND FLATHEAD House slaw, fries, tartar sauce	29
CHICKEN SCHNITZEL Crumbed chicken breast, cabbage slaw, fries, gravy	29
CHICKEN PARMA Bacon, roasted tomato sugo, mozzarella, pecorino, house slaw, fries	32
CLASSIC WAGYU BEEF BURGER 180g Wagyu beef pattie, double cheese, American mustard, onion ring, fries	28
FRIED CHICKEN BURGER Pickle, cheddar cheese, house slaw, burger sauce, fries	28
STEAK SANDWICH Minute steak, lettuce, tomato, onion jam, cheese, aioli, fries	28
CLASSIC CAESAR (I) Cos lettuce, anchovy, croutons, bacon, parmesan, soft boiled egg - ADD CHICKEN +6.5	24

## GRILL

250G BEEF SIRLOIN Garden salad, red wine jus, fries	42
300G GRAIN FED SCOTCH FILLET Garden salad, red wine jus, duck fat potatoes - ADD PRAWNS (I) IN GARLIC BUTTER (3) +12	52
750G DRY AGED BEEF RIBEYE SUITABLE FOR 2 Duck fat potatoes, glazed carrots, garden salad, choice of sauce and mustards	125

## KIDS MENU AVAILABLE

## MAINS

DAINTREE BARRAMUNDI (A) Romesco, crushed kipfler potato, olive, basil	30
CRAB LINGUINE (I) v AVAILABLE Fennel, tomato, chilli & parsley	29
WILD MUSHROOM RISOTTO v Parmesan & thyme	28
CRUMBED PORK CUTLET Apple, fennel & dill salad, jus	32
ROAST FREE RANGE CHICKEN Potato mash, cavolo nero, jus	30
LAMB SHOULDER CURRY Steamed jasmine rice, cucumber raita, roti	32
PIE OF THE DAY Crushed peas, mashed potato, charred onion, rich gravy	32

## PIZZAS

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

## SIDES ANY 3 SIDES FOR 32

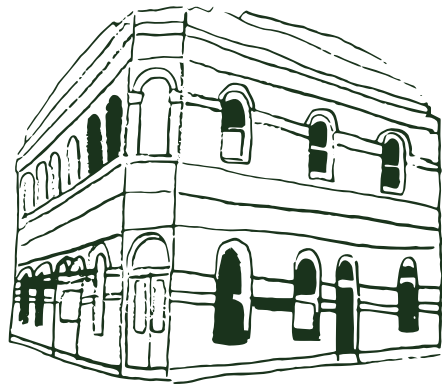
FRIES v Aioli	12
CLASSIC GARDEN SALAD v Tomato, cucumber, Spanish onion, mixed leaves	12
POTATO WEDGES v Sour cream & sweet chilli	14
CHARRED BROCCOLINI v Garlic & olive oil	14
GLAZED CARROTS v Honey, butter & thyme	14
CRUMBED ONION RINGS v Tartar sauce	16

## DESSERT

STICKY DATE PUDDING Vanilla ice cream, butterscotch sauce	15
PROFITEROLES Vanilla ice cream, warm chocolate sauce, hazelnut	16
BANOFFEE Dark chocolate ganache, banana caramel, Chantilly cream, peanuts	16
ICE CREAM SUNDAE Vanilla ice cream, wafer, sprinkles Caramel, strawberry or chocolate sauce	12

V VEGETARIAN • VG VEGAN • LG LOW GLUTEN • (A) AUSTRALIAN SEAFOOD • (I) IMPORTED SEAFOOD

SOME MENU ITEMS MAY CONTAIN GLUTEN, DAIRY & OTHER ALLERGENS. IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE ADVISE.  
MERCHANT CARD TRANSACTIONS INCUR A 1.7% SURCHARGE. PUBLIC HOLIDAYS INCUR A 15% SURCHARGE.



**YOUR LOCAL SOUTH YARRA PUB**