

SHARE & SMALL

THE TEMP PLATE	24.5
Dips, bread, house pickled vegetables, olives, prosciutto, cheese	
HOUSE SPICED SQUID	17.5
Aioli, chilli oil, lemon	
EGGPLANT CHIPS <i>V</i>	14
Roasted capsicum ajvar, hummus	
SOUTHERN FRIED CAULIFLOWER <i>V</i>	12.5
Spiced cauliflower, vegan aioli	
BAO BUNS (3) <i>VA</i>	16
Soy glazed crispy pork belly or tofu, Asian slaw, coriander, nam jim dressing	
SOFT SHELL TACOS (3)	18.5
Build your own tacos, choose from: Cajun chicken, chilli con carne or fried tofu with tomato & avocado salsa, soft herbs, Cos lettuce, cheese	
BUFFALO WINGS	18
Dill pickle, chipotle aioli	

SALADS

SALMON NIÇOISE	26
Seared salmon, Chat potato, green beans, red onion, olives, soft boiled egg, seeded mustard dressing, croutons	
ROAST HEIRLOOM CARROT & HUMMUS SALAD <i>VEGAN</i>	18
Spiced chickpeas, radicchio & baby spinach, artichoke, sweet walnut dressing	

LARGE DISHES

CHICKEN PARMA	25
Bacon, roasted tomato sugo, mozzarella, pecorino, fennel slaw, fries	
WAGYU BURGER	24.5
Tomato, bacon, cheddar, dill pickle, aioli, fries	
VEGGIE BURGER <i>V</i>	24
Vegan pattie, lettuce, onion, tomato, mustard, pickle, quick slaw, fries	
VEGETARIAN PAELLA <i>VEGAN</i>	24
Green rice, pickled mushroom, fried eggplant, red mizuna, chervil, chimichurri	
HOUSE MADE SLOW COOKED BEEF & GRAVY PIE <i>VA</i>	28
Charred onions, mash potato & green peas	
ROASTED BARRAMUNDI	32
Steamed clams, asparagus, miso broth	
FISH N CHIPS	24
House tartare, fennel slaw, fries	
500G GLAZED PORK RIBS	35
House made BBQ glaze, quick slaw, grilled corn	
300G GRAIN FED SCOTCH FILLET	39.5
Fries, parsley, caper & shallot salad, red wine jus	

SIDES

FRIES	10
Aioli	
MAC N CHEESE	12
Crispy shallot	
SWEET POTATO FRIES	11.5
Chipotle sauce	
MASHED POTATO	10
Traditional gravy	
STEAMED GREENS	10.5
Herb pesto	
MIXED LEAFY GREENS	8.5
Dill, tomato, shallot	

SWEET

FLOURLESS ORANGE CAKE	16
Lemon marscapone	
WARM CHOCOLATE FUDGE BROWNIE	16
Vanilla ice cream	

TEMPERANCE HOTEL

V-VEGETARIAN VA-VEGETARIAN OPTION AVAILABLE

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

All credit card transactions incur a 1.3% surcharge (excludes public holidays). Public holidays incur a 15% surcharge