



TEMPERANCE HOTEL

TO START

MAC N CHEESE CROQUETTES House romesco v	16
HOUSE MADE ONION RINGS Battered & crumbed onion, mustard, gravy v	16
LEMON PEPPER CALAMARI Lemon & black pepper, caper mayonnaise	22
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	23
BURRATA Charred zucchini, artichoke, olive, sourdough, salsa verde v	24
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	36

PUB CLASSICS

FISH & CHIPS House slaw, fries, tartar	29
CHICKEN SCHNITZEL Crumbed chicken breast, cabbage slaw, fries, gravy	29
CHICKEN PARMA Bacon, roasted tomato sugo, mozzarella, pecorino, house slaw, fries	32
CLASSIC BEEF BURGER 180g Wagyu beef pattie, double cheese, American mustard, onion ring, 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 Garden salad, red wine jus, fries	42
300G GRAIN FED SCOTCH FILLET Garden salad, red wine jus, duck fat potatoes	52
- ADD PRAWNS IN GARLIC BUTTER (3) +12	

MAINS

ATLANTIC SALMON Romesco, kipfler potato, spinach, olive	29
BRAISED BEEF CHEEK Soft polenta, lemon & herb gremolata	35
CRAB LINGUINE v AVAILABLE Fennel, tomato, chilli & parsley	29
FRIED CHICKEN BURGER Pickle, cheddar cheese, house slaw, burger sauce, fries	28
ROAST 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 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
CLASSIC GREEN SALAD Tomato, cucumber, spanish onion, mixed leaves	12
POTATO WEDGES Sour cream & sweet chilli	14
CHARRED BROCCOLINI Garlic & olive oil	14
POTATO MASH Gravy	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.



YOUR LOCAL SOUTH YARRA PUB