

TEMPERANCE HOTEL

TO START

GARLIC & ROSEMARY FOCCACIA	Olive oil & balsamic v	12
MAC N CHEESE CROQUETTES	House romesco 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
FRIED CHICKEN BURGER	Pickle, cheddar cheese, house slaw, burger sauce, 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

DAINTREE BARRAMUNDI	Romesco, crushed kipfler potato, olive, basil	30
CRAB LINGUINE	v AVAILABLE Fennel, tomato, chilli & parsley	29
CRUMBED PORK CUTLET	Cabbage & apple slaw, bacon butter sauce	32
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

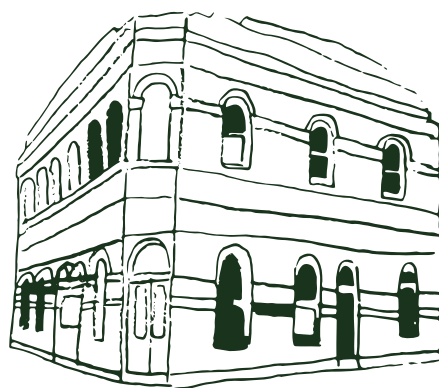
FRIES	Aioli	12
CLASSIC GARDEN SALAD	Tomato, cucumber, spanish onion, mixed leaves	12
POTATO WEDGES	Sour cream & sweet chilli	14
CHARRED BROCCOLINI	Garlic & olive oil	14
ICEBERG WEDGE	Ranch dressing, dill, shallot	12
CRUMBED ONION RINGS	Tartare sauce	16

DESSERT

STICKY DATE PUDDING	Vanilla ice cream, butterscotch sauce	15
PROFITEROLES	Vanilla ice cream, warm chocolate sauce, hazelnut	16
ICE CREAM	Selection of 3 flavours, wafer	12

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