

TEMPO

KITCHEN & BAR

START

Oysters, freshly shucked Pacific, choice of (1/2 or 1 doz)	
Natural w finger lime mignonette	30 / 54
Kilpatrick	33 / 59
Scallops, Port Phillip Bay, seared w creamed leek & Yarra Valley fish roe (3)	29
Sourdough, Artisan-style w Ocean Grove smoked tomato butter	14
Olives, house-marinated, warmed & served w smoked almonds	17
Arancini, butternut pumpkin risotto croquettes w red pesto mayo	21
Potato crisps, house-made w Australian black truffle aioli	14

SMALL

Calamari, Port Phillip, fried, served w sage & capers, lemon & green olive mayo	22
Kingfish sashimi, Victorian Hiramasa served w pickled green chili & finger lime	28
Beef carpaccio, Yarrowonga Black Angus, semi-cured & seared, horseradish crème fraîche, salted egg yolk & crisps	27
King prawns, Queenscliff, grilled w sea urchin butter, chives & charred lemon (3)	39
Tortellini, house-made spinach & ricotta w rose sauce & crisp pancetta	34
Zucchini flowers, pan-fried, stuffed w ricotta cheese & oregano, roast pumpkin labneh	29

SHARE

Seafood platter, Portarlington mussels, rockling, scallops, prawns & calamari w garlic-herb marinade	69
Chicken liver parfait, house-made w mulled port wine jelly & toasted sourdough	29
Salumi board, Italian prosciutto, salami, mortadella & mozzarella w pickles, mustards & toasted sourdough	39
Cheese plate, Willow Grove double brie, Tarago River blue, Maffra peppercorn cheddar, quince paste, dried fruit, nuts, crisps & crackers	39
Burrata, Gippsland w basil, cherry tomato confit, balsamic- shiraz reduction & extra virgin olive oil	29

MAINS

Roast chicken, Bannockburn organic free-range, served w black truffle butter, natural jus & charred lemon (half / whole)	39 / 69
Rockling, battered or grilled w remoulade & thick-cut fries	38
Tasmanian salmon, baked in paper, fennel butter, kumara confit, capers, orange, fennel & sea succulents	43
Seafood linguine, Portarlington mussels, rockling & prawns in a saffron-tomato stew, sweet garlic, chilli w grilled sourdough	45
Stuffed eggplant, braised w vegan mince, tomato, capsicum, Aleppo pepper, red onion, parsley & mint salad	35

FROM THE GRILL

T-bone steak (1.2 kg), Parwan Prime, TEMPO signature espresso-ancho chilli spice rub	139
Wagyu rump steak (200 grams), three peppercorn crust	52
Scotch fillet (350 grams), O'Connor, native herbs marinade	57
Lamb shoulder (300 grams), Bannockburn grass-fed, slow-braised & grill finished w rosemary & mint	45
Baby back pork ribs, Yarra Valley Berkshire, pepper leaf jerk marinade, rum BBQ glaze	47

CONDIMENTS:

Butters: black garlic, smoky pomodoro, shallot & chilli, fennel seed
Mustards: Dijon, hot English, whole grain, horseradish
Sauces: red wine, peppercorn sauce, creamy mushroom, bearnaise, native thyme chimichurri

SIDES

Roasted fingerling potatoes, rosemary salt	14
Thick-cut fries	12
Spinach & endive salad w beetroot, chevre, candied walnuts	15
Iceberg wedge salad, soft herbs, Champagne vinaigrette, shaved Pecorino cheese	15
Caesar salad w cos, baby gem, crisp prosciutto, croutons, anchovy, parmesan	19
Spring peas, sugar snaps, snow peas, brown butter, mint, pea shoots	14
Pan-roasted Brussel sprouts, pancetta, crispy shallots	16

DESSERTS

Ice cream or sorbet, Great Ocean Road "Gelato Gelato" cups, please ask server for available flavours	18
Raspberry-rose pavlova, lychees, white chocolate ganache, Chantilly cream, dried rose petals	18
Textures of chocolate, 75% dark chocolate cake, ganache, tuile & soil, dulce de leche gelato	23
Coconut-wattleseed crème brûlée, tropical fruit, toasted almond sand, mango sorbet	19