

TEMPO

KITCHEN & BAR

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GRAZE

Oysters, freshly shucked Pacific, choice of (1/2 or 1 doz)	
Natural w finger lime mignonette	30 / 54
Kilpatrick	33 / 59
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
Calamari, Port Phillip, fried, served w sage & capers, lemon & green olive mayo	22
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
Cheeseburger, handmade ground beef patty, bacon, Swiss cheese, onion straws, lettuce, tomato & pickle w thick-cut fries	25
Thick-cut fries	12

SHARE

Seafood platter, Portarlington mussels, rockling, scallops, prawns & calamari w garlic-herb marinade	69
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

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