

# TEMPO

KITCHEN & BAR

## START

Tuscan flat bread, Country-style w Ocean Grove smoky pomodoro butter (v, gfo, dfo) .....	14
Citrusy chickpea dip, served with fresh panini croutons, and Mt. Moriac EVO (vg, gf, df, n) .....	16
Beef carpaccio, Bacchus Marsh black angus, truffle-cauliflower purée, rocket & sapphire crisps (gfo, dfo) .....	30

## SHARE

Oysters, freshly shucked Pacific, natural w finger lime mignonette (gf, df) (1/2 or 1 doz) .....	33 / 59
Arancini, pumpkin & sage risotto croquettes w saffron garlic aioli (v, gf, dfo) .....	22
Calamari, deep-fried, served w crisp herbs & capers, tartar sauce (dfo, gfo grilled) .....	22
Pumpkin flowers, deep-fried, stuffed with pumpkin & served with roasted red pepper dip (v, n) .....	29
Seafood platter, Portarlington mussels, rockling, scallops, prawns & calamari w garlic-herb marinade (dfo, gf) .....	95
Salumi board, Italian prosciutto, salami, mortadella, Spanish chorizo & mozzarella w pickles, mustards & sourdough (n, gfo) .....	42
Cheese plate, Willow Grove double brie, Tarago River blue, Maffra Red Leicester, quince paste, dried fruits, nuts, crisps & crackers (v, n, gfo) .....	39

## LARGE

Club sandwich on white toast w chicken, smoked ham, fried egg, lettuce, tomato & tasty cheese w French fries (vo, gfo, dfo) .....	25
Black angus burger, handmade ground beef patty, bacon, cheddar cheese, lettuce, onion marmalade, tomato & pickle w French fries (vo, dfo) .....	26
Pulled BBQ pork sandwich in brioche w aioli, capsicum & onion, Swiss cheese, rocket, chimichurri & French fries (gfo, dfo) .....	29
Werribee organic free-range chicken, tequila-lime marinade, roasted w pineapple coffee glaze, & served w charred lemon (gf, dfo) .....	39 / 69
Barramundi, authentic coastal fish curry w coconut, tamarind & combination of spices, served with tempered coconut rice (df, gf) .....	42
Rockling, battered or grilled w remoulade, salad & thick fries (dfo, gfo) .....	39
Fusilli pasta, basil pesto, green sauce, w roasted eggplant, capsicum, onion, tomato & kalamata olives (vg, df, gfo, n) .....	35
Seafood linguine, locally sourced mussels, rockling & prawns in a fresh tomato sauce, sweet garlic, chilli w grilled sourdough (df, gfo) .....	45

## SIDES

French fries w aioli (v, gf, dfo) .....	12
Iceberg wedge salad, mild herbs, Prosciutto crisps & Italian dressing (gf, n, dfo) .....	18
Caesar salad w cos, baby gem, crispy bacon, croutons, semi-hard eggs, parmesan (gfo) (add chicken \$7, add prawns \$9) .....	25
Sauteed broccolini & green peas, noisette butter, roasted almond flakes & pea shoots (v, gf, n, dfo) .....	18

## DESSERTS

Raspberry-rose pavlova, white chocolate & lychee ganache, Chantilly cream, dried rose petals (v, gf) .....	22
Warm sticky date pudding, comedized walnuts, whipped cream, dulce de leche gelato (v, n) .....	22

v - vegetarian, vo - vegetarian option, vg - vegan, df - dairy free, dfo - dairy free option, gf - gluten free, gfo - gluten free option, n - contains nuts

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