

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
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
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

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

MAINS

Club sandwich on white toast w chicken, smoked ham, fried egg, lettuce, tomato, Jarlsberg cheese w thick-cut fries	27
Cheeseburger, handmade ground beef patty, bacon, Swiss cheese, onion straws, lettuce, tomato & pickle w thick-cut fries	25
Sirloin steak sandwich on Turkish bread w mustard mayo, capsicum & onion, smoked gouda, rocket w thick-cut fries	29
Rockling, battered or grilled w remoulade & thick-cut fries	38
Roast chicken, Bannockburn organic free-range, served w black truffle butter, natural jus & charred lemon (half / whole)	39 / 69
Stuffed eggplant, braised w vegan mince, tomato, capsicum, Aleppo pepper, red onion, parsley & mint salad	35
Baby back pork ribs, Yarra Valley Berkshire, pepper leaf jerk marinade, rum BBQ glaze	47

SIDES

Thick-cut fries	12
Spinach & endive salad w beetroot, chevre, candied walnuts	15
Caesar salad w cos, baby gem, crisp prosciutto, croutons, anchovy, parmesan	19
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 (v)	23
Coconut-wattleseed crème brûlée, tropical fruit, toasted almond sand, mango sorbet	19