

TEMPO

KITCHEN & BAR

GRAZE

Sourdough, Artisan-style w Ocean Grove smoky pomodoro butter (v, gfo, dfo)	14
Roasted eggplant dip w truffle & rosemary, warm pita bread (vg, df, gfo)	18
Olives, house-marinated, warmed & served w smoked almonds (vg, gf, df, n)	19
Arancini, tomato-basil risotto croquettes w roasted garlic aioli (v, gf)	21
Calamari, Port Phillip, fried, served w crisp herbs & capers, tartare sauce (df, gfo - grilled)	22
Tortellini, house-made pumpkin-ricotta w tomato sugo, parmesan, pine nut pangrattato (v)	35
Black angus burger, handmade ground beef patty, bacon, cheddar cheese, lettuce, tomato & pickle w French fries (vo, gfo, dfo)	25
Club sandwich on white toast w chicken, smoked ham, fried egg, lettuce, tomato & tasty cheese w French fries (vo, gfo, dfo)	27
French fries w aioli (v, gf, df)	12

SHARE

Oysters, freshly shucked Pacific, choice of (1/2 or 1 doz)	
Natural w finger-lime mignonette (gf, df)	33 / 59
Kilpatrick (gf, df)	26 / 65
Seafood platter, Portarlington mussels, rockling, scallops, prawns & calamari w garlic-herb marinade (gf, dfo)	95
Salumi board, Italian prosciutto, salami, mortadella & mozzarella w pickles, mustards & croutons (gf, dfo)	39
Cheese plate, Willow Grove double brie, Tarago River blue, Maffra peppercorn cheddar, quince paste, dried fruit, nuts, crisps & crackers v, n, gfo)	39

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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