

TEMPO

KITCHEN & BAR

START

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)	22
Beef carpaccio, Yarrowonga Black Angus, semi-cured & seared, horseradish crème fraîche, salted egg yolk & crisps (gf, dfo)	29
Tortellini, house-made pumpkin-ricotta w tomato sugo, parmesan, pine nut pangrattato (v)	35

SHARE

Oysters, freshly shucked Pacific, choice of (1/2 or 1 doz)	
Natural w finger lime mignonette (gf, df)	33 / 59
Kilpatrick (gf, df)	36 / 65
Scallops, Port Phillip Bay, seared w sweet potato, herb and garlic butter, fried parsley (3 pc) (gf, dfo)	32
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, dfo)	39

LARGE

Roast chicken, Werribee organic free-range, served w black truffle butter, natural jus & charred lemon (half / whole) (gf, dfo)	39 / 69
Rockling, battered or grilled w remoulade & thick fries (gf, dfo)	39
Seafood linguine, Portarlington mussels, rockling & prawns in a fresh tomato-feneel stew, sweet garlic, chilli w grilled sourdough (gf, dfo)	45
Penne pasta & lentil Bolognese sauce w roasted eggplant, capsicum, black olive & crisp kale (v, gfo, dfo)	35

FROM THE GRILL

Scotch fillet (300 grams), O'Connor, native herbs marinade (gf, dfo) 58

T-bone steak (1.1 kg), Parwan Prime, TEMPO signature espresso-ancho chilli spice rub 139

Butters: herb & garlic, smoky pomodoro, black truffle (v, gf)

Sauces: red wine, peppercorn sauce, creamy mushroom, chimichurri (gf, vo chimichurri, dfo)

King prawns (5 ea), Queenscliff, w smoked paprika butter, chives & charred lemon (gf, dfo) 75

Lamb shoulder (300 gm), Bannockburn grass-fed, slow-braised & grill finished w rosemary & mint (gf, df) 52

Pork belly, Yarra Valley Berkshire, pepper leaf jerk marinade, rum BBQ glaze (gf, df) 49

SIDES

French fries w aioli (v, gf, df)	12
Roasted chat potatoes, Mt. Moriac olive oil & rosemary salt (vg, gf, df)	12
Mesclun greens w cherry tomato, roasted grapes, feta, walnut, balsamic (v, gf, n, dfo)	18
Caesar salad w cos, baby gem, crisp prosciutto, croutons, anchovy, parmesan (vo, gfo, dfo)	25
Sauteed broccolini & green peas, hazelnut brown butter, pea shoots (v, gf, n, dfo)	18
Japanese pumpkin, slow-roasted w maple syrup, sweet corn salsa, spiced pepitas (vg, gf, df)	14

DESSERTS

Ice cream or sorbet, Great Ocean Road "Gelato Gelato" double cups, please ask server for available flavours (v, gf, df - sorbet)	22
Warm sticky date pudding, toasted walnuts, whipped cream, dulce de leche gelato (v, n)	19
Milk chocolate crème brûlée, seasonal berries, chocolate soil, raspberry sorbet (v, gf)	19

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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