

TEMPO

TEMPO SET MENU

\$65 per person

Choose one menu to be shared

A TASTE OF TEMPO

Starters

Sourdough, Artisan-style w Ocean Grove smoked tomato butter

Salumi board, Italian prosciutto, salami, mortadella & mozzarella w pickles, mustards & toasted sourdough

Arancini, butternut pumpkin risotto croquettes w red pesto mayonnaise

Mains

Rockling, battered or grilled w remoulade & thick-cut fries

Baby back pork ribs, Yarra Valley Berkshire, pepper leaf jerk marinade, rum BBQ glaze

Sides

Thick-cut fries

Spinach & endive salad w beetroot, chevre, candied walnuts

FROM LAND AND SEA

Starters

Chicken liver parfait, house-made w mulled port wine jelly & toasted sourdough

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

Mains

Scotch fillet (350 grams), O'Connor, native herbs marinade

Roast chicken, Bannockburn organic free-range, served w black truffle butter, natural jus & charred lemon

Sides

Roasted fingerling potatoes, rosemary salt

Pan-roasted Brussel sprouts, pancetta, crispy shallots

*Minimum of 6 people. Not valid with any other offers or discounts

TEMPO

TEMPO SET MENU

\$85 per person

Choose one menu to be shared

TEMPT ME

Starters

Sourdough, Artisan-style w Ocean Grove smoked tomato butter
Kingfish sashimi, Victorian Hiramasa served w pickled green chili & finger lime
Tortellini, house-made spinach & ricotta w rose sauce & crisp pancetta
Zucchini flowers, pan-fried, stuffed w ricotta cheese & oregano, roast pumpkin labneh

Mains

Roast chicken, Bannockburn organic free-range, served w black truffle butter, natural jus & charred lemon
Stuffed eggplant, braised w vegan mince, tomato, capsicum, Aleppo pepper, red onion, parsley & mint salad
Lamb shoulder, Bannockburn grass-fed, slow-braised & grill finished w rosemary & mint

Sides

Iceberg wedge salad, soft herbs, Champagne vinaigrette, shaved Pecorino cheese
Spring peas, sugar snaps, snow peas, brown butter, mint, pea shoots

Dessert

Mini raspberry-rose pavlova, lychees, white chocolate ganache, Chantilly cream

THE BEST OF TEMPO

Starters

Olives, house-marinated, warmed & served w smoked almonds
Calamari, Port Phillip, fried, served w sage & capers, lemon & green olive mayonnaise
Beef carpaccio, Yarrowonga Black Angus, semi-cured & seared, horseradish crème fraîche, salted egg yolk & crisps
Burrata, Gippsland w basil, cherry tomato confit, balsamic- shiraz reduction & extra virgin olive oil

Mains

Scotch fillet (350 grams), O'Connor, native herbs marinade
Stuffed eggplant, braised w vegan mince, tomato, capsicum, Aleppo pepper, red onion, parsley & mint salad
Tasmanian salmon, baked in paper, fennel butter, kumara confit, capers, orange, fennel & sea succulents

Sides

Roasted fingerling potatoes, rosemary salt
Caesar salad w cos, baby gem, crisp prosciutto, croutons, anchovy, parmesan

Dessert

Gelato Gelato Ice Cream or sorbet scoop, macaron

*Minimum of 6 people. Not valid with any other offers or discounts