

ENTRÉE

		SNR
SOUP OF THE DAY (GFO)	8	3
Served with crusty bread.		
GARLIC BREAD (V)	7.5	4
+ With Cheese	2	1
HERB BREAD (V)	7.5	4
+ With Cheese	2	1
BOWL OF CHIPS	6.5	
ANTIPASTO SHARE PLATE	19	
With prosciutto, salami, chargrilled capsicum, eggplant, zucchini, olives, grissini, balsamic and olive oil		
LEMON PEPPER CALAMARI	12	
Served with a side garden salad and confit garlic aioli.		
SMOKEY HONEY & BOURBON BBQ CHICKEN RIBS	14	6
Served with slaw and pickled vegetables.		
DUO OF DIPS	14	
Served with crusty Turkish bread.	2	
+ Extra Bread		
BRUSCHETTA	13.9	6
Toasted Turkish bread drizzled with olive oil and topped with a tomato, Spanish onion and basil mix, finished with shaved parmesan and balsamic glaze.		

SALADS

		SNR
CHICKEN CAESAR SALAD (GFO)	24	17
Cos lettuce, crispy bacon and garlic croutons combined with anchovy dressing and finished with shaved parmesan, poached egg and anchovies.		
CARIBBEAN SALAD	25	18
Grilled Chicken and prawns served on a salad of baby spinach, Spanish onion, mango slices, cucumber, tomato, avocado and finished with a creamy basil aioli dressing.		
WARM POTATO AND MAPLE BACON SALAD (GF)	19	13
with caramelised Spanish onion, snow pea tendrils, oven roasted tomatoes and finished with a creamy seeded mustard dressing.		
+ Grilled Chicken	6	
+ Lemon Pepper Calamari	6	
GREEK SALAD	17.5	13.5
Tomato, cucumber, onion, feta cheese, and olives; dressed with salt, pepper, oregano, and olive oil.		

BURGERS

ALL BURGERS SERVED ON A TOASTED MILK BUN WITH BEER BATTERED FRIES.

WAGYU BEEF BURGER	23
with Bacon jam, beetroot relish, caramelised onion, pineapple, egg, lettuce, tomato and finished with burger sauce.	
STEAK BURGER	22
100g scotch fillet grilled and served with tomato relish, bacon, fried egg, caramelised onion, lettuce, tomato and aioli.	
SOUTHERN FRIED CHICKEN BURGER	22
With lettuce, tomato, spanish onion, avocado cream and Smokey chipotle aioli.	

MAINS

		SNR
VEGETABLE LASAGNE	18	14
Grilled Pumpkin, sweet potato, mushrooms and baby spinach layered with sheets of pasta, Napoli sauce and bechamel, topped with a cheese blend and served with beer battered fries and salad.		
VEAL SCALOPPINI	24	17
Pan seared veal with onions, garlic, seeded mustard and mushrooms in a creamy white wine sauce served on buttery mash potato with steamed broccolini.		
LAMB KORMA	20	13
Served with Brown rice, grilled roti bread, cucumber raita, pappadum and mango chutney.		
CHICKEN SCHNITZEL	23	13
Crumbed chicken breast cooked golden brown and served with your choice of chips and salad or vegetables.		
CHICKEN PARMA	25	14
Crumbed chicken schnitzel with ham, Napoli and melted cheese blend served with a garden salad and fries or vegetables.		
BATTERED OR GRILLED BARRAMUNDI (GFO)	25	14
Served with chips and salad or vegetables, lemon and house made tartare sauce.		
ROAST OF THE DAY (GFO)	23	13
Served with gravy, condiments and roast vegetables.		
LEMON PEPPER CALAMARI	24.5	14
Coated in semolina, lemon pepper seasoning, flash fried and served with a garden salad, beer battered fries, lemon and confit garlic aioli.		
CHICKEN AND CASHEW STIR-FRY	23	15
With wok tossed onion, garlic, wombok, bok choy, capsicum, baby corn and hokkien noodles tossed through a sweet soy sauce.		
VEGAN FRIED RICE (V)	19	13
With brown rice, onion, garlic, chilli, capsicum, peas, corn, spring onion and sweet soy.		
ATLANTIC SALMON (GF)	32	
Pan seared salmon fillet served on a bed of buttery mash potato with broccolini, hollandaise sauce and fresh lemon.		

PASTA & RISOTTO

FETTUCCINI BOLOGNESE	19	13
Homemade beef Bolognese with a rich tomato sugo, spring onions and shaved parmesan cheese.		
SPAGHETTI CARBONARA	20	12
With pan fried onions, garlic and bacon combined with a creamy white wine, egg and parmesan sauce.		
SPANISH PRAWN PENNE	23	15
Fried onions, capsicum, garlic and paprika with chorizo tossed through a creamy tomato sugo.		
VEGETARIAN GNOCCHI (GF) (V)	20	13
Chargrilled capsicum, zucchini, eggplant, baby spinach and mushrooms in a rich tomato sugo with spring onions.		
CHICKEN RISOTTO	22	14
Pan fried onion, garlic, mushroom and bacon tossed with avocado, baby spinach and fresh thyme through arborio rice in a creamy white wine sauce and finished with shaved parmesan.		

GRILL



GREAT SOUTHERN BEEF is sourced from the highest quality livestock breeds, including ANGUS and HEREFORD, which thrive in a lush environment and deliver tender juicy and full flavoured beef that will impress every time.

400G GREAT SOUTHERN RUMP STEAK	34
400G GREAT SOUTHERN RIB EYE	48
300G GREAT SOUTHERN SCOTCH FILLET	47



RED GUM CREEK is guaranteed and underpinned by strict company specifications and grading techniques, in conjunction with Meat Standards Australia (MSA) to guarantee a tender, juicy and flavourful eating experience, our beef is perfectly suited to those who appreciate quality.

300G RED GUM CREEK PORTERHOUSE	38
200G RED GUM EYE FILLET	42

OUR STEAKS ARE SERVED WITH YOUR CHOICE OF CHIPS AND SALAD OR ROAST VEGETABLES.

SELECTION OF SAUCES

GARLIC BUTTER | GRAVY | MUSHROOM GRAVY | PEPPER SAUCE

KIDS

(12YRS & UNDER)

COMES WITH FREE SOFT DRINK AND SCOOP OF ICE CREAM.

ROAST OF THE DAY	11.5
CHICKEN SCHNITZEL OR PARMA with fries or veg	11.5
BATTERED OR GRILLED BARRAMUNDI (GFO) with fries or veg	11.5
SPAGHETTI BOLOGNESE	11.5
CHICKEN NUGGETS AND FRIES OR VEG	11.5
CHEESEBURGER AND FRIES	11.5

SPECIALS

SEE SPECIALS BOARD.

DESSERTS

SEE CAKE DISPLAY AND ICE CREAM.

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, egg, fungi & dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION (V) VEGETARIAN (SNR) SENIOR - card must be presented

WHAT'S ON AT THE TEMPY

PARMA NIGHT*
Tuesday
\$20

KIDS EAT FREE**
Wednesday

HAPPY HOUR
Friday 4pm-6pm
Saturday 1pm-3pm

*Traditional parma; add ons additional

**With the purchase of an adult meal
T&Cs apply

BISTRO OPEN HOURS

LUNCH

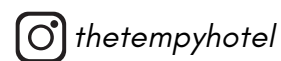
SUN-THURS 11:30AM - 2.30PM

DINNER

SUN - THURS 5PM - 8.30PM

ALL DAY DINING

FRI & SAT 11.30AM - 9PM



WWW.TEMPLESTOWEHOTEL.COM.AU

BOOK NOW (03) 9850 4866

the Tempy HOTEL

EST. 1868

