

Whats on
AT THE TEMPY
Tuesday
PARMA NIGHT
FROM \$24

Wednesday

\$8.00 KIDS MEALS
With purchase of a main meal.
5.00PM - 8.30PM
T&C's APPLY*

Friday

SPORTSBAR POT & PARMA
\$24
11.30AM - 2.30PM SPORTSBAR ONLY.

SPORTSBAR HAPPY HOUR
3.00PM - 6.00PM
HOUSE BEER, WINE AND BASIC SPIRITS.

ALL DAY DINING
11.30AM - 9.00PM

Saturday

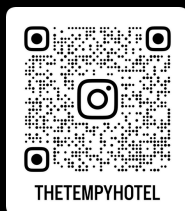
SPORTSBAR HAPPY HOUR
1.00PM - 3.00PM
HOUSE BEER, WINE AND BASIC SPIRITS.

ALL DAY DINING
11.30AM - 9.00PM

Sunday

SPORTSBAR HAPPY HOUR
1.00PM - 3.00PM
HOUSE BEER, WINE AND BASIC SPIRITS.

ALL DAY DINING
11.30AM - 8.30PM



Check us out!



STARTERS

GARLIC BREAD (5pc) (VEG) Add cheese	\$8.5 +\$2
CHEESE & BACON CIABATTA (4pc) Toasted ciabatta bread with cheese, garlic butter and bacon	\$14
LEMON PEPPER CALAMARI Served with a side of garden salad and confit garlic aioli	\$18.5
ARANCINI (4pc) (VEG) Pumpkin, feta and thyme arancini served on pumpkin purée, with parmesan and a balsamic glaze	\$18.5
POLENTA CHIPS (VEG) (VO) Served with confit garlic and basil pesto aioli	\$15.5
BUFFALO WINGS (9pc) (GF) Wing and drumettes tossed in a Buffalo style hot sauce with ranch dressing and celery	\$20
CRAB BAO BUN Fried soft shell crab mixed with kewpie mayo and cucumber salad in a steamed bao bun	\$21.5
PULLED PORK BAO BUN Cherry smoked pork shoulder mixed with creamy coleslaw, tangy BBQ sauce in a steamed bao bun	\$21.5
PEKING DUCK SPRING ROLL (3pc) Served with a side of cos lettuce and plum sauce	\$18.5

TO SHARE

BRUSCHETTA TRIO Toasted ciabatta bread topped with smashed avocado and tomato onion salsa. Roasted red peppers, basil and feta cheese. Tomato, onion, basil and parmesan cheese. All finished with balsamic glaze	\$23.5
BBQ SHARE PLATE 12+ hour cherry smoked pulled pork with BBQ sauce, buffalo wings, grilled chorizo, onion rings and a side of chips	\$38
SEAFOOD SHARE PLATE Grilled prawn skewers, scallops, lemon pepper calamari and fried soft shell crab	\$41
NACHOS (GF) Add Pulled Pork Toasted corn chips with salsa and melted cheese, served with sides of avocado cream, sour cream and jalapenos	\$22.5 +\$8.5

SALAD

CALAMARI SALAD Grilled calamari on a salad of spinach, rocket, tomato, cucumber, Spanish onion, olives, fetta dressed with olive oil and balsamic vinaigrette, served with a side of confit garlic aioli and lemon	\$29
CHICKEN CAESAR SALAD (GFO) Cos lettuce, crispy bacon and garlic croutons combined with anchovy dressing, finished with shaved parmesan, poached egg, and anchovies	\$29
THAI BEEF SALAD (GFO) Grilled marinated eye fillet on a salad of Asian mixed lettuce, onion, roasted capsicum, tomato, cucumber, mint, coriander, rice noodles, peanuts and spicy Thai dressing	\$31.5

PARMAS

CHICKEN PARMA / SCHNITZEL Hand crumbed chicken schnitzel topped with ham, Napoli sauce and a melted cheese blend served with chips and salad or vegetables	\$28/27
EGGPLANT PARMA (VEG) Panko crumbed eggplant topped with Napoli sauce, ricotta and mozzarella cheese served with chips and salad	\$31
PULLED PORK PARMA Hand crumbed chicken schnitzel topped with American style BBQ sauce, melted cheese blend and our cherry smoked pulled pork shoulder, served with chips and salad or vegetables	\$36
CREAMY MUSHROOM PARMA Hand crumbed chicken schnitzel topped with melted cheese and a creamy white wine, garlic, mushroom and spring onion sauce served with chips and salad or vegetables	\$33

3 LITTLE PIGS PARMA Hand crumbed chicken schnitzel topped with American style BBQ sauce, ham, bacon, melted cheese and chorizo, served with chips and salad or vegetables	\$34
MEXICAN PARMA Hand crumbed chicken schnitzel topped with salsa, avocado, sour cream, jalapeños, corn chips and melted cheese, served with chips and salad or vegetables	\$33.5
PLANT BASED SCHNITZEL (V) Crumbed plant based schnitzel served with mushroom, capsicum, potato and spinach ratatouille topped with snow pea tendrils	\$32.5

BURGERS

ALL BURGERS SERVED WITH CHIPS

WAGYU BACON CHEESEBURGER Add Extra Patty Wagyu beef patty grilled medium with bacon, American cheddar, onion, dill pickle, mustard and tomato sauce on a brioche bun	\$29 +\$5
PULLED PORK BURGER FROM THE TEMPY ProQ SMOKER 12-hour cherry smoked pulled pork shoulder with American style BBQ sauce, creamy slaw, dill pickle, battered onion rings in a toasted brioche bun.	\$31
TEMPY BEEF BURGER Two wagyu beef patties topped with American style cheddar cheese, bacon, lettuce, tomato, onion, burger sauce and beetroot relish	\$30
GRILLED CHICKEN BURGER Grilled chicken breast with lettuce, tomato, bacon, cheese, Spanish onion, avocado cream and chipotle aioli	\$29
STEAK SANGA 150g scotch fillet steak with caramelised onion, pineapple, bacon, lettuce, tomato, egg, tomato relish and aioli	\$30
GARDEN SALAD BEER BATTERED ONION RINGS Served with ranch sauce	\$5 \$9
SEASONAL VEGETABLES Mix of roasted and steamed	\$8
BOWL OF CHIPS With tomato sauce	\$8
ROCKET & PARMESAN SALAD	\$7

MAINS

ATLANTIC SALMON (GF) Grilled Atlantic salmon fillet served with potato gratin, grilled asparagus, crème fraiche and garnished with snow pea tendrils	\$36
CHICKEN CAMEMBERT Tender chicken breast stuffed with prosciutto, creamy camembert cheese and fresh basil, served with buttery mash potato, broccolini and creamy mushroom sauce	\$33
VEAL / CHICKEN SCALOPPINI (GF) Pan seared veal or chicken breast with onions, garlic, seeded mustard and mushrooms in a creamy white wine sauce. Served on buttery mash potato with steamed broccolini	\$36 / \$33
BATTERED OR GRILLED BARRAMUNDI (GFO) Served with chips, salad or vegetables, lemon and tartare sauce	\$27.5
BANGERS & MASH Pork and fennel sausages with creamy mash potato, garlic butter peas & onion gravy	\$29
VEAL COTOLETTA Lemon and parmesan herb crumbed veal served on a potato, red onion and capsicum peperonata. Finished with balsamic glaze and charred lemon	\$35
LEMON PEPPER CALAMARI Coated in semolina, lemon pepper seasoning and flash fried. Served with a garden salad, chips, lemon wedge and confit garlic aioli	\$28
BUTTER CHICKEN CURRY (GFO) Indian style slow cooked thigh fillet combined in a cream, tomato and cashew sauce, served with roti bread, rice and raita	\$30.5
VEGETABLE LASAGNE (VEG) Pumpkin, sweet potato, mushrooms and spinach layered with Napoli, béchamel, mixed herbs and cheese blend. Served with chips and salad	\$26.5
GARLIC PRAWNS 9 Prawn cutlets cooked in a creamy garlic and white wine sauce served with steamed rice and garden salad	\$34
SMOKED CHORIZO & PRAWN RISOTTO (GF) Pan fried onion, garlic and smoked chorizo tossed with Arborio rice and prawns in a rosé sauce. Finished with baby spinach, spring onion and feta cheese	\$33.5
SEAFOOD LINGUINE Fresh linguine with prawns, calamari, Atlantic salmon pieces and scallops cooked in a Napoli sauce. Served with a lemon wedge and fresh parsley	\$39.5
CHICKEN RISOTTO (GF) Pan fried chicken thigh, onion, garlic, mushroom, bacon, baby spinach and fresh thyme through a creamy white wine sauce. Finished with avocado and shaved parmesan	\$27
LINGUINE CARBONARA Add Grilled Chicken Breast Fresh linguine with pan fried onion, garlic and bacon combined with a creamy white wine, egg and parmesan sauce	\$27 \$6
SPAGHETTI BOLOGNESE Spaghetti with house made beef bolognese in a rich tomato sugo. Finished with shaved parmesan and parsley	\$27

PANS

GRILL

COOKED TO YOUR LIKING & PERFECTLY CHARRED, SERVED WITH CHIPS AND SALAD OR VEGETABLES AND A CHOICE OF SAUCE

400G SCOTCH FILLET (GFO) 100-day grain fed Victorian raised scotch fillet	\$49.5
300G PORTERHOUSE (GFO) 100-day grain fed Victorian raised striploin	\$45.5
220G EYE FILLET (GFO) Succulent, lean & tender, scored perfectly	\$49

SAUCES

GRAVY, MUSHROOM, PEPPER, ONION GRAVY, GARLIC BUTTER OR MUSTARD

STEAK TOPPERS

BEER BATTERED ONION RINGS	\$5
BACON & FRIED EGG	\$7
CREAMY GARLIC PRAWNS	\$11

KIDS MENU

ROAST OF THE DAY (GFO) Served with seasonal vegetables	\$14
CHICKEN SCHNITZEL OR PARMA Served with chips and tomato sauce	\$14 / \$15
BATTERED OR GRILLED BARRAMUNDI (GFO) Served with chips and tomato sauce	\$14
SPAGHETTI BOLOGNESE Topped with parmesan cheese	\$14
CHICKEN NUGGETS Served with chips and tomato sauce	\$14
CHEESEBURGER Served with chips and tomato sauce	\$14
LEMON PEPPER CALAMARI Served with chips and tomato sauce	\$14

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 and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner. Please note our chips are not gluten free.

(GF) GLUTEN FREE
(GFO) GLUTEN FREE OPTION
(VEG) VEGETARIAN
(V) VEGAN (VO) VEGAN OPTION
SENIORS – card must be presented

www.templestowehotel.com.au
BOOKINGS ESSENTIAL (03) 9851 4283
15% surcharge on food applies on public holidays
Promotions are not available in December and public holidays
"\$8 kids meal" promotion not available during Victorian school holiday periods