

TEMPORADA RÁPIDO DINNER PACKS

Orders open every Monday. You can place your order in advance or on the day **before 12pm**... Limited packs available

*Vegetarian/Gluten Free versions available on request

Friday 17th Sept, \$60pp

Temporada Sourdough, Cultured Butter
Wagyu Short Rib Croquette, Sauce Gribiche
Charcoal Grilled Octopus, Aioli, Black Vinegar Dressing
Roast Lamb Shoulder, Lemon Pepper Dressing
Israeli Cous Cous Salad, Capers & Raisin Vinaigrette
Strawberry Mascarpone Cake

Saturday 18th Sept, \$65pp

Temporada Sourdough, Cultured Butter
Wagyu Short Rib Croquette, Sauce Gribiche
Charcoal Grilled Octopus, Aioli, Black Vinegar Dressing
Porchetta, Sweet Potato & Ginger Puree
Herbed Potatoes
Dark Chocolate Mousse, Hazelnut Honeycomb

TEMPORADA RÁPIDO 'WEEKEND SPECIAL'

Orders open every Monday. You can place your order in advance or on the day **before 12pm**... Limited packs available

*No modifications on the 'Weekend Special' – sorry!

\$95pp

Ever wanted to be on Masterchef?

*Us neither, I mean who wants all that stress preparing a meal... so we've put together an 'assemble at home' package with some deluxe produce. There is a bit of warming and assembling required, so get your celebrity chef on! *Instructions included!*

Temporada Sourdough, Cultured Butter
Marinated Olives
Sydney Rock Oysters, Pambula Oyster Co
Wagyu Short Rib Croquette, Sauce Gribiche
Ortiz Anchovy & Sweet Onion Tart

—
Charcuterie, Pickles, Toast
Korean Style Tuna Tartare

—
Baked Ocean Trout, Pistachio & Herb Crust
Grilled Broccolini, Salsa Verde, Smoked Almonds
Jerusalem Artichoke & Potato Dauphinoise

—
Milk Chocolate Parfait, Banana Jam, Peanut Praline

A LA CARTE & ADD ONS MENU

Order online or call us 6249 6683

Temporada Sourdough Loaf, Cultured Butter	10
Sydney Rock Oysters, Pambula Oyster Co, Mignonette Dressing	5ea
Beef Short Rib Croquette, Sauce Gribiche	6ea
Buttermilk Fried Quail, Chilli Mayonnaise	18
Temporada Cheeseburger, Onion Rings	20
Kids Bolognese + Ice Cream	16
Grilled Angus Sirloin, Mustard Butter, Fries	32
Mushroom, Spinach & Ricotta Lasagne	22
Roast Sweet Cabbage, Herb & Buttermilk Dressing	12
Dark Chocolate Mousse, Hazelnut Honeycomb	14

Drinks

Cocktails

Temporada House Spiced Negroni 18

Beer & Cider

The Apple Thief 'Pink Lady', **Apple Cider**, Batlow, NSW 6

Bodriggy Brewing Co 'Stingrays Draught', **Lager**, Abbotsford, VIC 5

Hargreaves Hill 'Beatnik', **XPA**, Lilydale, VIC 6

Yulli's Brews 'Fat Nerd', **Vanilla Porter**, Alexandria, NSW 7

Sparkling

NV Luca Follador 'Il Follo', **Prosecco**, Veneto, Italy 42

White

'21 Schwarz Wine Co, **Riesling**, Barossa Valley, SA 42

'17 Domaine Emile Balland, **Sauvignon Blanc**, Loire Valley, France 55

'20 tripe. Iscariot 'Danse Macabre', **Chenin Blanc Blend**, Margaret River, WA 45

'19 First Foot Forward, **Chardonnay**, Yarra Valley, VIC 44

Red

'20 Fiore Chianti, **Sangiovese**, Toscana, Italy 45

'21 Patch Wines, **Cabernet Sauvignon, Merlot**, Yarra Valley, VIC 43

'19 Clos Bagatelle 'Lulu', **Carignan**, Languedoc-Roussillon, France 50

'19 Arno Wine Co., **Grenache**, Barossa Valley, SA 45