

SHARE PLATES

PORK RIB 12

Braised in sweet soy stock with sour plum jam + crackling.

• POWER STANCE: PILSNER •

STEAK TARTARE 15 GF

Lean Cape Grim beef, hand cut to order with confit shallots, raw yolk + purple potato crisps.

• BICYCLE BEER: SUMMER ALE •

ANCIENT GRAIN SALAD 10 VG

Red quinoa, farro + pearled barley with shaved seasonal vegetables, tossed in a tarragon vinaigrette. Add Meredith goats curd +4

• RYE HARD: RYE IPA •

BAKED CAMEMBERT 25 V

French Camebert, studded with lemon thyme, garlic + rosemary, baked until moltenous + served with crispy baguette.

• POWER STANCE: PILSNER •

SOFT SHELL CRAB 15

Crumbed in spent grain from the brewhouse, with lemon aioli + bitter leaves.

• BICYCLE BEER: SUMMER ALE •

PUMPKIN 12 V

Roast Pumpkin with ewes milk curd, sage + hazelnut brown butter.

• HAZY DAYZ: HEFEWEIZEN •

TEMPLE SLIDERS 7 EACH

COLONELS CLONE

Buttermilk soaked chicken, dredged in Temple's secret herbs + spices, crispy fried with butter lettuce + mayo on a brioche slider bun.

MIDNIGHT JNR

100% Wagyu beef, bacon, jack cheddar, butter lettuce, tomato, pickled zucchini + onion + house made tomato relish on a charcoal brioche slider bun.

PULLED BRISKET

Cape Grim angus brisket, slow cooked for 8 hours in a sweet veal stock, shredded, stacked + served with dill pickle rounds, slathered with our 'Bastard BBQ' sauce on a brioche slider bun.

GRILLED FIELD MUSHROOM V

Field mushroom grilled with butter & thyme with tomato, rocket, mushroom duxelle + house made goats cheese mayo, on a brioche slider bun.

THE BEEF

All of our beef is grass fed and sourced from Cape Grim in North-western Tasmania. The animals are free to roam on lush pastures and are free from antibiotics, hormones and other growth promotants.

Our Beef is dry aged in house. This allows us to enhance all of the good work the farmers have done and helps us deliver optimal flavour and tenderness. We take pride in our beef and we believe in treating it the right way, we know our suppliers and show respect to every cut, every step of the way.

PORTERHOUSE 300g 35

EYE FILLET 250g 40

SCOTCH FILLET 300g 45

RIB EYE 500g 70

All steaks are served with hand-cut fat fries, fresh watercress salad & choice of the following condiments. American, Hot English, Wholegrain or Dijon Mustards, Horseradish crème or Blue Cheese Butter GF.

• POWER STANCE: PILSNER •

CHARCUTERIE

SLICED COLD CUTS WITH HOUSE PICKLES, LAST SEASON FIG JAM + WARMED FOCACCIA

SELECT 2 FOR 18 / 3 FOR 22 / 4 FOR 26

Australian Prosciutto: Prosciutto, VIC

Sopressa: Salami, VIC

Bresaola: Air cured beef, VIC

Tete de cochon: House made pigs head roulade

San Danielle Prosciutto: Prosciutto, Italy

Wagyu Bresaola: Air cured beef, VIC

Extra bread +3

• ASK YOUR SERVER FOR THE BEST PAIRING •

CHEESE

SELECT CHEESES WITH CRACKERS, QUINCE PASTE, FRUIT + DRIED GRAPES

SELECT 2 FOR 21 / 3 FOR 28 / 4 FOR 35

Brillat Savarin (Triple cream white mould, Bourgogne, France)

Berthaut Epoisses (Washed rind, Epoisses, France)

Milawa Blue (Blue, Milawa, Victoria)

Bishop Stilton (Blue, Nottingham, UK)

Pyeongana Cheddar (Aged cheddar, Pyengana, Tasmania)

Extra crackers +3

• ASK YOUR SERVER FOR THE BEST PAIRING •

LARGE PLATES

MIDNIGHT BURGER 19

100% Wagyu beef, bacon, jack cheddar, butter lettuce, tomato, pickled zucchini + onion + house made tomato relish on a charcoal brioche bun with handcut fat fries.

• ANYTIME IPA : SESSIONABLE IPA •

MIDNIGHT MUSHROOM 15 V

100% roasted field mushroom, jack cheddar, butter lettuce, tomato, pickled zucchini + onion + house made tomato relish on a charcoal brioche bun with handcut fat fries.

• ANYTIME IPA : SESSIONABLE IPA •

PT. ARLINGTON MUSSELS 15

Harvested off the Bellarine Peninsula, plump, juicy Mussels gently steamed in Power Stance, roast tomato sauce, perpetual spinach + grilled cacciatore sausage with charred sourdough.

• POWER STANCE: PILSNER •

CAPE GRIM SHORT-RIB 30

Boneless short-rib, delicately braised for 8 hours, glazed with New World Order sweet wort from the brewhouse. Finished with celeriac puree, Tuscan cabbage, broad beans + fresh horseradish.

• NEW WORLD ORDER: AMERICAN STOUT •

FOREST MUSHROOM RAGU 25

Hand-foraged forest mushrooms gently sautéed with woody herbs, served over warm focaccia with cave-ripened taleggio + red wine jus. (Vegetarian? Ask for mushroom consommé)

• ANYTIME IPA : SESSIONABLE IPA •

SALT BAKED YOUNG CHICKEN 25

Stuffed with herbs, rye + mustard, baked in salt crust.

Carved and served with roast young veg.

Perfect takes time, please allow 45 minutes.

• POWER STANCE: PILSNER •

SWEETS

QUINCE TARTE-TARTIN 20

Caramelised Quince with house-made pastry, turned out + finished with dried marscapone + rosemary flowers (for two).

• HAZY DAYZ: HEFEWEIZEN •

STOUT CREME BRÛLÉE 12

Infused with New World Order stout, torched to achieve that famous crack + served with a house made tuille made from spent grain from the brewhouse. The new classic.

• NEW WORLD ORDER: AMERICAN STOUT •

THE BEERS

1. BICYCLE BEER 6/11.5 SUMMER ALE 4.2%

Bicycle Beer is crisp and fresh with a burst of citrus and summer fruits from our secret blend of hops. A touch of sea salt brings it all together.

2. ANYTIME IPA 6/11.5 SESSIONABLE IPA 4.7%

Anytime IPA delivers the big hoppy aroma and flavour you'd expect from an India Pale Ale, but is low enough in alcohol that it's drinkable anytime you feel the urge.

3. POWER STANCE PILSNER 9 GERMAN PILSNER 5.1%

Brewed with 100% German Pilsner malt and noble German hops the Power Stance Pilsner displays traditional characteristics that you expect from a German pilsner.

Lagered for 8 weeks, the result is a super smooth, full flavoured Pilsner with a slight malt sweetness and firm spicy noble bitterness with a dry and crisp finish.

4. HAZY DAYZ 7/13.5 TRADITIONAL HEFEWEIZEN 4.8%

Hazy Dayz is a fresh, satisfying and traditional Hefeweizen. It's pale golden in colour with a tinge of orange, has a large dense head and is just the right amount of cloudy.

5. RYE HARD 7/13.5 RYE IPA 6.3%

The Rye Hard IPA is burnt orange in colour with a lacy, creamy head. The aroma is a blend of floral, herbal and citrus notes with a spicy, fruity finish from the addition of Bramling Cross and Santiam hops. The full malty flavour has hints of orange, mandarin and an earthy hop bitterness, which finishes dry and spicy from the addition of rye. Yippy Rye Ay Mother F**kers!

6. NEW WORLD ORDER 7/13.5 AMERICAN STOUT 6.5%

It's blacker than the night and has a dense, fluffy and creamy head with an aroma of molasses, tobacco and fresh berries. It has a full bodied palate with roasted malt and coffee notes, followed by the distinctive spicy, and earthy citrus flavours from the American hops added in the whirlpool.

TASTING RACK

PICK 5 BEERS FOR YOUR OWN
TEMPLE TASTING 15

