

MENU

Selection of items to take away available at the counter

HOUSE GRANOLA BOWL (VE)	17.0
coconut yogurt, seasonal fruit, mix berries, almond, goji berries	
EGGS YOUR WAY	17.0
2 free range eggs your way, sourdough	
BELGIUM WAFFLE (V)	18.0
nutella, whipped vanilla cream, crushed hazelnut	
SMASHED AVO	18.0
heirloom tomatoes, lemon oil, micro greens salad, sourdough	
SAUTEED FORREST MUSHROOMS (V, VEO)	22.0
macadamia butter, pickle red onion, dukka, sourdough	
ADD ONS	
berkshire bacon, pork sausages (2)	+6.0
sautéed mushrooms, hash brown (2), 1/2 avocado	+4.0
extra egg, grilled tomato	+3.0
FRIES (V)	10.0
garlic aioli (v)	
CAULIFLOWER POPCORN (V, VEO)	16.0
house pickles, dill aioli	
GRILLED CHORIZO (GF)	18.0
rosemary, hot honey drizzle	
GRANDMA'S PORK & BEEF MEATBALLS	21.0
tomato sugo, cheese, toasted sourdough	
BREAKFAST TACOS (VO)	20.0
scrambled eggs, chorizo, hashbrown, avocado	
FISH TACOS	20.0
rainbow slaw, jalapenos, pico de gallo, chipotle mayo	
CAESAR SALAD (GFO, VO)	24.0
bacon, anchovies, croutons, parmigiano, baby cos, eggs, house dressing	
Add Grilled Chicken	+6.0
BEEF SALAD (VO)	28.0
Jacks creek beef, rice noodle, Thai veg, peanut, nar jim dressing	
CRISPY CHICKEN BURGER (VO)	24.0
cheddar, slaw, tomato, chipotle mayo	
TEMPO BURGER	27.0
200g angus beef patty, bacon, lettuce, caramelized onion, mac sauce	
SEAFOOD BASKET	34.0
crispy calamari, WA banana prawns, snapper, fries, tartare sauce, lemon	
GNOCCHI GRATIN (V)	26.0
Napoletana sauce, mozzarella, parmesan & provolone cheese	

DF - DAIRY FRIENDLY, GF - GLUTEN FRIENDLY, V - VEGETARIAN, VE - VEGAN, O - OPTION

SOFT DRINKS

Pepsi	5.5
Pepsi Max	5.5
Lemonade	5.5
Solo	5.5
Dry Ginger Ale	5.5
Tonic	5.5
San Pellegrino Chinotto	6.0
Fevertree Grapefruit Soda	6.0
Orange Juice	5.0
Cranberry Juice	5.0
Apple Juice	5.0
Pineapple Juice	5.0

Heineken 0% Lager	7.0
Zero Hour Prosecco	10.0
Espresso	4.5
Piccolo	4.5
Macchiato	4.5
Flat White	5.0
Latte, Cappuccino	5.0
Hot Chocolate	5.0
Mocha	5.0
Dilmah Tea Range	5.0

WINE

G

B

Casa Gheller Extra Dry Prosecco, ITA	10.0	48.0
Veuve Ambal Blanc de Blancs, FRA	14.0	68.0
Poetica Moscato, SA	11.0	52.0
42 Degrees South Premier Cuvee, TAS	92.0	
West Cape Howe Regional Riesling, WA	10.0	49.0
Casa Lunardi Pinot Grigio I.G.T, ITA	10.0	48.0
Wangolina Chardonnay, SA	11.0	53.0
Vidal Sauvignon Blanc, NZ	10.0	47.0
Vasse Felix "Fillius" Chardonnay, WA		78.0
La Guardiense Fiano Sannio, ITA		76.0
Usher Tinkler "Death By Semillon", NSW		74.0
Henschke "Peggy's Hill" Riesling, SA		78.0
Dandelion "Fairytale Of The McLaren Vale" Rose, SA	11.0	52.0
AIX Rose, FRA,		98.0
Jansz Sparkling Rose Cuvee, TAS		78.0
Opawa Pinot Noir, NZ	13.0	59.0
Alkoomi 'Grazing Collection' Shiraz, SWA	11.0	52.0
San Gorgone Chianti DOCG II Bell Antonio, ITA	12.0	61.0
Earthworks Cabernet Sauvignon, SA	10.0	48.0
Unico Zelo "Fresh AF", SA		77.0
Tin Shed "Melting Pot" Barossa Shiraz, SA		75.0
Forest Hill Highbury Fields, WA Cabernet Sauvignon		83.0
Swinging Bridge "MAW" Pinot Noir, NSW		88.0

COCKTAILS

PAVANA BRAMBLE	20.0
Pink Grapefruit Gin, Pavan Grape Liqueur, Elderflower with lemon and cherry syrup	
TEMPO SPRITZ	17.0
Prosecco, Creme De Peche and fresh orange juice topped with soda	
JUNGLE BIRDIE	19.0
Dark Spiced Rum and Campari with pineapple, lime and sugar	
TEMPALOMA	20.0
Hibiscus Infused Tequila with lime, topped with grapefruit soda	
AMARETTO SOUR	19.0
MARGARITA	19.0
ESPRESSO MARTINI	19.0
TOM COLLINS	19.0
APEROL SPRITZ	16.0
DAIQUIRI	19.0

Please note a 1.9% surcharge applies to all credit card transactions.
A 10% surcharge applies on Sundays, 15% on Public Holidays