

BREAKFAST

Selection of items to take away
available at the counter

8AM TO 10.30AM

HOUSE GRANOLA BOWL (VE)

coconut yogurt, seasonal fruit, mix berries, almond, goji berries

17.0

EGGS YOUR WAY

2 free range eggs your way, sourdough

17.0

BELGIUM WAFFLE (V)

nutella, whipped vanilla cream, crushed hazelnut

18.0

SMASHED AVO

heirloom tomatoes, lemon oil, micro greens salad, sourdough

18.0

SAUTEED FORREST MUSHROOMS (V, VEO)

macadamia butter, pickle red onion, dukka, sourdough

22.0

ADD ONS

berkshire bacon, pork sausages (2)

sautéed mushrooms, hash brown (2), 1/2 avocado

extra egg, grilled tomato

+6.0

+4.0

+3.0

LUNCH

11AM TO 3PM

FRIES (V)

garlic aioli (v)

10.0

CAULIFLOWER POPCORN (V, VEO)

house pickles, dill aioli

16.0

GRILLED CHORIZO (GF)

rosemary, hot honey drizzle

18.0

GRANDMA'S PORK & BEEF MEATBALLS

tomato sugo, cheese, toasted sourdough

21.0

12 HR SLOW COOKED LAMB TACOS

labneh, pickled onions, pomegranate, coriander

20.0

FISH TACOS

rainbow slaw, jalapenos, pico de gallo, chipotle mayo

20.0

CAESAR SALAD (GFO, VO)

bacon, anchovies, croutons, parmigiano, baby cos, eggs, house dressing

Add Grilled Chicken

24.0

+6.0

THAI BEEF SALAD (VO, GFO)

Jacks creek beef, rice noodle, Thai veg, peanut, nar jim dressing

28.0

CRISPY CHICKEN BURGER (VO)

cheddar, slaw, tomato, chipotle mayo

24.0

TEMPO BURGER

200g angus beef patty, bacon, lettuce, caramelized onion, mac sauce

27.0

SEAFOOD BASKET

crispy calamari, WA banana prawns, snapper, fries, tartare sauce, lemon

34.0

GNOCCHI GRATIN (V)

Napoletana sauce, mozzarella, parmesan & provolone cheese

26.0

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

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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
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MARGARITA	19.0
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ESPRESSO MARTINI	19.0
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TOM COLLINS	19.0
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APEROL SPRITZ	16.0
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DAIQUIRI	19.0
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Please note a 1.9% surcharge applies to all credit card transactions.
A 10% surcharge applies on Sundays, 15% on Public Holidays