



GAUGE

Summer 2020, Issue 5

Warmed marinated Mt Zero olives	8
Noisette baguette , w salt & Mt Zero evoo	3
Zucchini Croquettes , w herbed mayonnaise	4/ea
Pate en Croute , w capsicum relish	16
Heirloom tomato caprese , whipped fetta, dehydrated olives, pangratato, basil	18
Fried calamari , aioli, garlic scape oil, charred lime, chilli salt	20
Raw Salmon , nashi pear, ponzu, coriander	22
Prawn toast , yuzu mayonnaise, sesame	18
Pan fried gnocchi , caponata, pecorino, salsa verde	26
Pan seared snapper , charred baby gem, sauce vierge, lemon	MP
Pork chop , lentils, cavalo nero, chilli, garlic, eschalot, au jus	36
Steak frites , 280gm Scotch fillet, shoestring fries, watercress	37 cdp butter +3
All meat served pink or cooked through	
Our beef is the highest quality pasture fed Angus, sourced in Gippsland by O'Connor's	
Broccolini , chilli, garlic, breadcrumbs	9
Mixed leaves , bacon dressing, pecorino	8
Roast chat potatoes , rosemary, garlic butter	10
Shoestring fries	7
Crème Brulee	13
Pavlova , summer berries, chantilly cream	12
Affogato , espresso, vanilla ice cream, Nocello	14

15% surcharge on Sundays & public holidays. No itemised split bills
Kitchen closes at 9:30pm

Gauge Espresso & Bistro
3 Katandra Rd Ormond 3204
Phone: 9597 9039