



GAUGE

Autumn 2019, Issue 1

Warmed Mt Zero olives 7.9

Oysters:

Natural w/ lemon 2.9/ea

Cucumber & pancetta vinaigrette 3.5/ea

Arancini, Manchego & herbs w/ rouille (3) 11

Tartine, Mushroom compote, pecorino, charred sourdough 14.9

Spiced calamari, chickpea puree, pickled cucumber, currants 18.9

Pork, port & walnut terrine, onion jam, crackers 15.9

Kingfish carpaccio, shallots, candyfoils, broccolini, sesame & green chilli dressing 22.9

Spaghetti Aglio e Olio w/ broccolini & baby spinach 19.9

Lumaconi, chicken & Swiss brown ragu, w/ spinach & mascarpone 24.9

Pan seared snapper, citrus and herb salad, kipfler, beurre blanc 34.9

Mt Mercer pork cutlet, fennel & apple remoulade, fondant, blackberries 29.9

Steak Frites, 250gm Scotch fillet, jus, petit salad, shoestring fries 33.9

Tomahawk, Dry Aged Rib steak, kipflers & greens (allow 1 hour) 120/kg

Please pre-order 24 hours in advance.

All beef served pink or cooked through.

Our beef is the highest quality pasture fed Angus, sourced in Gippsland by O'Connor's.

Sautéed greens w/ smoked almonds 8.9

Iceberg salad w/ cucumber, red onion, herbs 6.9

Shoestring frites 5.9

Crème Brulee 12.9

Chocolate Mousse, 69% Belgian chocolate 11.9

Affogato, espresso, Amaro Nonino, vanilla ice cream 15.9

Cheese, selection of Australian cheese, served w/ house crackers 8/50g

Please note, all credit card payments will incur a processing fee of up to 1.8%.

Kitchen closes at 9:30pm

Gauge Espresso & Bistro

3 Katandra Rd Ormond 3204

Phone: 9597 9039