



GAUGE

Winter 2019, Issue 2

Warmed Mt Zero olives 7.9

Roasted scallops, leeks and kaiserfleisch 6.5/ea

Croquettes, seafood & saffron w/ lemon aioli (3) 14

Soupe à l'Oignon gratinée 16.9

Spiced calamari, chickpea puree, pickled cucumber, currants 19.9

Pork & duck rillettes, onion jam, cornichon, crackers 16.9

Gruyere soufflé, w/ mushroom ragu 18.9

Sesame crusted tuna, white bean, pickled shallots, citrus oil 22.9

Spinach & Ricotta Lasagne w/ pumpkin, Napoli, pecorino 23.9

Pappardelle, lamb ragu, fresh tomato, green olive 31.5

Moules marinière, w/ red sauce, chorizo, orzo, rouille 27.9

Confit duck leg, lentil cassoulet, roast pears, fondants 38.5

Chicken ballotine, pomme puree, pancetta, au jus 32.9

Steak Frites, 250gm Scotch fillet, jus, petit salad, shoestring fries 36.9

Tomahawk, Dry Aged Rib steak, gratin dauphinoise & rocket (allow 1 hour)* 129/kg

*Please pre-order 24 hours in advance.

All beef served pink, medium rare to medium or cooked through.

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

Sautéed greens w/ smoked almonds 9.9

Rocket salad w/ red onion, Grana 8

Shoestring frites 6.9

Crème Brulee 13.9

Chocolate Mousse, 69% Belgian chocolate 12.9

Sticky date pudding, toffee sauce, ice cream 14.5

Affogato, espresso, vanilla ice cream, Nocello 15.9

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

15% surcharge on Sundays & public holidays. No split Bills

Kitchen closes at 9:30pm

Gauge Espresso & Bistro

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