



GAUGE

Summer 2021, Dinner

Warmed marinated Mt Zero olives 8
Noisette baguette, w aged balsamic & EVOO 7

Mussel croute, tomato soffrito & tarragon 12
Corn croquettes, w verde aioli (4) 14
Calamari fritti, rocket, romesco, lemon 19
Cheese souffle, St Agur cream, walnut & mustard greens 18
Beef carpaccio, garden leaves, Reggiano 22
Blue fin tuna, apple, green chilli, yuzu yoghurt, radish 23

Summer pappardelle, courgette, cherry tomato, basil, white anchovy 25
Moreton Bay bug spaghettini, chilli, saffron, tomato, fine herbs 34
Pan fried gnocchi, beans, shallot, pancetta, Reggiano 29
Gauge lasagne, beef & ham hock, bechamel & mozzarella 27

Fish du jour, sauce vierge, grilled courgette MP
Pork cutlet, savoy & pea slaw, salsa verde 32
Steak frites, 300gm Scotch fillet, chips, petit salad, jus 37

All meat served pink or cooked through
Our beef is the highest quality pasture fed Angus, sourced in Gippsland by O'Connor's

Bean medley, smoked almond & orange oil 8
Tomato salad, shallot & basil 8
Petit salad, Pedro Ximenes dressing 8
Pub chips 7

Panna Cotta, summer berries 14
Peach tart, cardamon cream 13
Chocolate mousse, 70% Ecuador, raspberry 11
Bomboloni, ricotta doughnuts w lemon curd (3) 15

15% surcharge on Sunday & public holidays. No itemised split bills

Kitchen 5pm-much later, Tuesday-Saturday

Please let us know of dietary restrictions, particularly allergens, otherwise NO alterations to the menu

Gauge Espresso & Bistro
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