



GAUGE

Winter 2021, Dinner

Warmed marinated Mt Zero olives 8
Arancini au fromage, w herb aioli (3) 13
Noisette baguette, w aged balsamic & EVOO 7

Corner Inlet calamari fritti, rocket, romesco, lemon 23
Pan seared scallop, nori butter, fried caper 21
Kingfish crudo, Amaro Nonino, radish, citrus oil 24
Onion tarte tatin, St Agur, spicy leaves 19
Winter mushroom duxelles, soft polenta 22
Charcuterie, chicken pate, pork rilette, condiments, brioche 21

King prawn & mussel spaghettini, chilli, sugo, oregano 35
Duck ragu lumaconi, smoked bacon, olive, Reggiano 36
Pan-fried ricotta gnocchi, butternut squash, chestnut, sage 29
Gauge lasagne, beef & ham hock, bechamel & mozzarella 27

Barramundi, cavolo nero, ham hock, seafood au jus 34
Crumbed pork cutlet, blaukraut 38
Steak frites, 300gm Scotch fillet, chips, petit salad, jus 38
Bistecca alla Fiorentina, 900gm T-Bone, salt encrusted, jus 109*
Tomahawk, approx. 1.4kg, jus 135/kg*

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

Andean Sunrise potato wedges, pink salt 10
Broccoli, fermented jalapeno, burnt garlic 10
Baked cauliflower, mustard, Bay of Fires cheddar 13
Petit salad, garden leaves, Pedro Ximenes dressing 8

Passionfruit crème brûlée 14
Gauge apple pie, vanilla bean ice cream 15
Orange almond pudding, orange sauce, double cream 15
Rich chocolate pot, cookie crumble 13

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
3 Katandra Rd Ormond 3204
Phone: 03 7038 0517