



Spring 2021

Noisette ciabatta	6
Warmed marinated Mt Zero olives	8
St Agur & corn croquette (2)	14
Stracciatella, citrus & basil	21
Kingfish crudo, compressed watermelon, yuzu oil, cucumber	24
Beef tartare, O'Connor eye fillet, spices, egg yolk, toast	23
Summer toast, ricotta, radish, broad bean & asparagus	19
Beetroot & goat's fetta ravioli, hazelnuts, sherry	32
Moreton bay bug spaghettoni, saffron, tomato, fine herbs, lemon	37
Blue eye cod, grilled cos, peas, miso butter	34
Steak frites, 300gm Scotch fillet, chips, petit salad, jus	42
Bistecca alla Fiorentina, 900gm T-Bone, salt encrusted, jus	109*
All meat served rare, medium or cooked through. *Subject to availability Our beef is the highest quality pasture fed Angus, sourced in Gippsland by O'Connor's	
Asparagus, broad bean, goat's curd	14
Baby cos salad, white anchovy, radish	12
Pub chips, sea salt	8
Tarte au citron, yuzu, raspberry	14
Our chocolate brownie, double cream	14
Vanilla panna cotta, cherries & lemongrass	13

15% surcharge on Sunday & public holidays. NO itemised split bills
Kitchen 11:30am-2:30pm, 5:30pm-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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