



# GAUGE

Autumn 2022

Warmed marinated Mt Zero olives 8  
Scotch olives, w Manchego, aioli 14  
Queso fresca & herb dip, crudité 16  
Salmon gravlax, crème fraiche, salmon roe 23  
Charcuterie, rilette, pâté, prosciutto, pickles 25  
Calamari fritti, rocket, aioli 24

Ricotta cavatelli, rocket pistou, agrodolce, oven roasted tomato 29  
Prawn linguini, prawn oil, seared scallops, chili, garlic, tarragon 42  
Barramundi, 7-grain risotto, spinach, brown onion puree 39  
Rolled pork, caramelised witlof, pomme puree, lemon jam 40  
Roast duck breast, braised daikon, carrot, persimmon, smoked almond 45  
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

Broccoli, chilli, garlic, lemon 15  
Mac & cheese, cavatelli, quattro fromage 15  
Petit salad, lemon dressing 9  
Pub chips, sea salt 8

Fried apple pie, ice cream, cream, cinnamon 18  
Poached quince, crème diplomat 15  
Hazelnut ganache, date, espresso 16

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