



# GAUGE

Autumn 2024

Warmed marinated Mt Zero olives	8
Oysters, freshly shucked, apple mignonette	5.5ea
Croquettes, raclette & potato, crème fraiche (2)	14
Beetroot salad, Meredith fetta, pistachio, frisee	18
Smoky chicken rilette, garlic confit, toast	19
Spice crusted tuna, smoked potato, beetroot & balsamic	26
Vongole & ham hock, fish broth, smoked hock, cabbage	28
Ricotta raviolo, zucchini, dried cherry tomato, watercress pistou	33
Maccheroni al ferro scallop & prawn, prawn bisque, spinach	45
Canestrini beef bone ragu	36
Swordfish, beurre noisette, olive, almonds, sauteed kale, borlotti beans	43
Chicken ballotine, mushroom farce, carrot puree, chicken jus	39
Steak frites, 300gm Scotch fillet, jus, chips	49
Fillet of beef, 250gm eye fillet, Café de Paris butter, chips	55.
Our beef is the highest quality pasture fed Angus, sourced in Gippsland by O'Connor's	
Roasted veg, pumpkin, potato, parsnip, onion, walnut cream	16
Green beans, garlic, pistachio, shallot	15
Petit salad, lemon dressing	12
Pub chips, sea salt	12
Nougat semi freddo	16
Cointreau cheesecake, white chocolate, hazelnut & buckwheat crumb	15
Chocolate mousse, spiced pear, shaved walnut	15

15% surcharge on public holidays. NO itemised split bills

Kitchen midday-2ish, Thursday-Saturday, 5:30pm-much later, Tuesday-Saturday

Please let us know of dietary restrictions, particularly allergens, otherwise NO build your own menu

Gauge Espresso & Bistro  
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