

TO SHARE

SNACKS

AGED BEEF NACHOS 7
CARAMELISED SPICY CORN 3
BEEF-FAT CORNBREAD, GOCHUJANG BUTTER 6
GUACAMOLE 6.5
tortilla chips

BARBECUE & SMOKED MEATS

AGED BEEF SKEWERS 16
BEEF BRISKET, TAJIN CARNITAS 15
LAMB, KIMCHI ONION CARNITAS 16
PORK RIB, SWEET & SOUR 16
HERITAGE CAULIFLOWER, MOLE 13
MEZCAL PRAWNS 18
CHICKEN-DUKKAH CARNITAS 14

TACOS

CHEESEBURGER 10
GOAT'S CHEESE 8.5 /
DRUNKEN GOAT'S CHEESE 12.5
served with a shot of tequila
SOBER PIG 12 /
DRUNKEN PIG 18
served with a shot of tequila
BURNT ENDS 12.5
PRAWN 14
YELLOWFIN TUNA TOSTADA 14

SIDES

BURRATA, LIME & JALAPEÑO 10
HOUSE SALAD 5.5
BEEF-FAT POTATOES, GARLIC RACLETTE 8
GRILLED HISPI CABBAGE 7
with beef-fat béarnaise, corn
SWEET POTATO, SALSA MACHA 7.5
with tahini dressing, peanuts, pomegranate
BURNT SQUASH SALAD 6.5
with hazelnut, mole & aji sour cream
SALT-BAKED BEETROOT, GOAT'S CURD 6.5
with bourbon-pickled chilli

SAUCES 3

BEEF-FAT BÉARNAISE
KOREAN BARBECUE
GREEN SAUCE
BOURBON PEPPER
AJI AMARILLO MAYO
FERMENTED CHILLI SAUCE

SPECIALS

when they're gone... they're gone!

STEAK FRITES TACO 12

pommes allumettes, beef-fat béarnaise

GREATEST HITS PRE- THEATRE MENU

45 FOR 2 TO SHARE
12-6.30PM, TUESDAY-FRIDAY

TACOS

choose one portion per person
CHEESEBURGER
GOAT'S CHEESE
BURNT ENDS

MEAT

500G BONE-IN
YORKSHIRE STEAK
our chefs will choose the cut based on
the best available today

BEEF-FAT POTATOES, GARLIC
RACLETTE
BEEF-FAT BÉARNAISE SAUCE
BOURBON PEPPERCORN SAUCE

DESSERT

DEEP-DISH BRIGADEIRO
COOKIE
fior di latte ice cream

STEAKS

When they're gone... they're gone

temper is a whole beast butchery concept. All our steaks are butchered in-house on a minimum wastage policy, meaning we only serve the cuts from each whole beast. You won't find pre packed individual cuts at temper. Because each animal only yields so many cuts of each steak, when they're gone they're really gone.

Just so you know, our house cuts off the bone, come in a minimum of 300g and on the bone, come in a minimum of 500g.

HOUSE PRIME CUTS

FROM CHARLES ASHBRIDGE

TASTE TRADITION

28-day-aged

off the bone

RUMP 8.5 / 100G

PICANHA 9.5 / 100G

CHATEAUBRIAND 14 / 100G

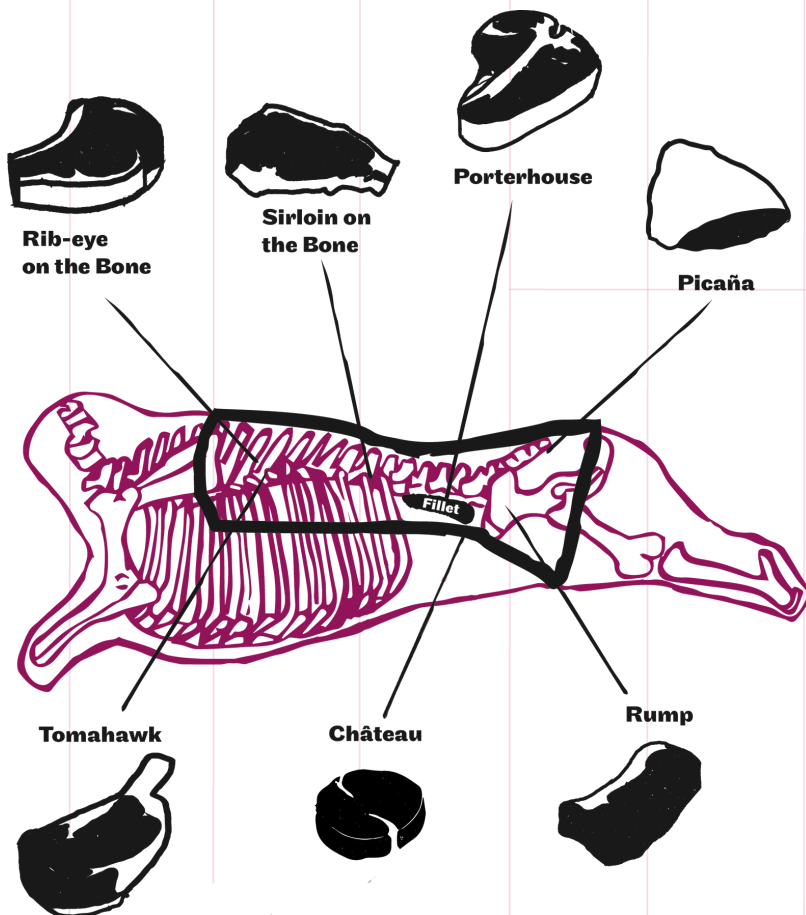
on the bone

SIRLOIN 10 / 100G

RIBEYE 10.5 / 100G

PORTERHOUSE 11 / 100G

IF YOU'RE INTERESTED IN OUR SPECIAL CUTS, ASK THE TEAM



EACH ROASTING YIELDS AN AVERAGE OF:

7kg of Rib-eye or 14 x 500g
4kg of bone-in Sirloin or 8 x 500g
4kg of Porterhouse or 8 x 500g
4.5kg of Rump or 15 x 300g
1.2kg of Picanha or 4 x 300g
900g of Chateau or 3 x 300g

RAISING THE STEAKS

1. We don't fat shame
2. Weights & grams
3. Keep Calm & keep it English.
4. Blue to well done
5. When they're gone, they're gone

temper