BOTTOMLESS BRUNCH

BURGER, FRIES + 90 MINS OF FREE-FLOWING WINE, BEER OR MARGARITAS

SAT-SUN, 12-4PM



SNACKS

AGED BEEF NACHOS CRISPY PORK BITES SPICY CHICKEN BITES BEEF-FAT CORNBREAD. GOCHUJANG BUTTER 6 CARAMELISED SPICY CORN 3 GUACAMOLE 6.5 tortilla chips

SMASHBURGERS

CLASSIC SMASHBURGER * CLASSIC CHEESEBURGER * CLASSIC BACON CHEESEBURGER 11 TEMPER BURGER * SLOPPY JOE 10 KIMCHEESE * 10 THE BIG SMOKE CHICKEN BURGER 10

*go Veggie by swapping vour burger for a cracked wheat patty

SIDES

FRIES 4.5 TEMPER FRIES CHILLI CHILLI RACLETTE FRIES 10 MIXED LEAF SALAD 5.5 BEEF-FAT POTATOES 8 with garlic raclette GRILLED HISPI CABBAGE with chipotle sour cream & crispy onions SAUCES

Chipotle sour cream, Korean barbecue, Green sauce, Aji Amarillo mayo, Fermented chilli sauce

DESSERTS

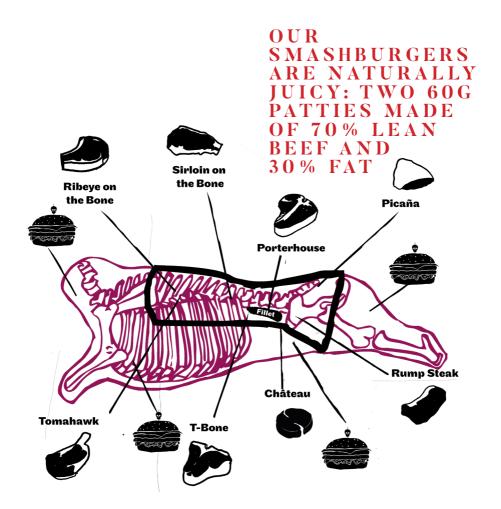
DEEP DISH BRIGADEIRO COOKIE 7.5 fior di latte ice cream PEANUT-CHOCOLATE TART 7 with Cazcabel honey tequila fior di latte ice cream (3 scoops)

DRUNKEN DESSERTS

MILK ICE CREAM with Cazcabel coffee tequila LIME SORBET COCONUT SORBET ICE CREAM & SORBETS 4.5 with Cazcabel coconut tequila

TO SHARE

CHOCOLATE FONDUE PLAIN / SPICED / DRUNKEN seasonal fruits, salted pretzels, marshmallow, savoiardi



temper Burger has a whole beast butchery concept. All our cattle comes from Charles Ashbridge, a third-generation farmer in North Yorkshire and is aged and then butchered in house on a minimum wastage policy. This means the steaks from these animals are served at temper restaurants (which have been ranked in the World's Best Steak Restaurants) and the beef in our burgers is from exactly the same cattle. Basically, get ready for a SERIOUS-LY tasty burger, made with the very best meat we can get our hands on.