



# EXAMPLE SET MENU

19 Anderson Street Templestowe Victoria 3106

Phone (03) 9846 6158

[info@templestowelivingroom.com.au](mailto:info@templestowelivingroom.com.au)

[www.templestowelivingroom.com.au](http://www.templestowelivingroom.com.au)



# The Living Room

Restaurant

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## Starters

**Living Room Dips** made in-house, served with Warmed Turkish bread, extra virgin olive oil and balsamic reduction.

- Roast maple pumpkin, crisp bacon, olive oil and smoked paprika (gf)
- Hummus, pepitas, toasted cumin, mint, coriander and olive oil (gf)(veg)

## Entrées (select four)

**Tomato Bruschetta (veg, vegan without mozzarella)** toasted ciabatta with sliced Roma tomatoes, buffalo mozzarella, basil, olive oil and balsamic reduction.

**Calamari (gf)** crusted calamari, lemon pepper, tartare sauce, rocket, and lemon vinaigrette.

**Baked Scallops** seared scallops on sauteed spinach and caramelised onion with a mornay sauce and gruyere cheese.

**Gnocchi Bacon** sautéed bacon, Spanish onion and mushrooms with garlic and white wine in a truffled cream sauce, finished with spinach and parmesan.

**Fritters (gf, veg, vegan without yoghurt)** Savoy cabbage, sweet corn and shallot fritters with roasted beetroot puree and lime yoghurt.

**White Anchovies** Italian white anchovies, Roma tomatoes, toasted Turkish bread, green olive and basil emulsion and olive oil.

## Mains (select four)

**Wild Caught Barramundi fillet** pan roasted with goat cheese and potato Paris mash and a panzanella salad of heirloom tomatoes, Spanish onion and Kalamata olive ciabatta, finished with a caper, chervil and basil emulsion and char-grilled lemon.

**Duck Breast (gf)** roasted duck breast served with Moroccan roasted pumpkin and lentils, char grilled broccolini, honey rosemary labneh and burnt orange jus.

**Lamb Loin and Cigar** char grilled lamb loin and spiced lamb cigar with sweet potato puree, sumac roasted capsicum and Spanish onion, toasted pine nuts, orange brandied currants and red wine jus.

**Spaghetti Prawn** prawns, sautéed with garlic, chilli, Spanish onion, capsicum, and spinach, finished with a lobster bisque.

**Risotto Chicken (gf)** risotto of herb marinated chicken, sautéed with garlic, leek, and mushrooms, finished with basil pesto and parmesan cheese.

**Rigatoni Broccoli (veg)** sautéed Spanish onion with garlic, chilli, mushrooms, and broccoli, finished with white wine, butter, and parmesan.

## Desserts (select three)

**Tira Mi Su** coffee-soaked sponge fingers layered with Frangelico and Kahlua mascarpone cream with chocolate sauce and chopped chocolate.

**Lemon Tart (gf)** lemon curd tart with a gluten free shortbread, finished with chopped chocolate, strawberry coulis, fresh strawberries and vanilla bean ice cream.

**Sticky Date Pudding** steam baked ginger and cinnamon spiced date pudding finished with butterscotch sauce and vanilla bean ice cream.

**Sorbet (gf without waffle, vegan without shortbread)** orange, strawberry and lemon sorbet with white chocolate shortbread crumb, fresh strawberries and shards of waffle.

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## Set Menu Options

**\$80 per head**

Starters

Entrees

Mains

Desserts

**\$75 per head**

No Starters

Entrees

Mains

Desserts

**\$70 per head**

Starters

Entrees

Mains

No Dessert

**\$65 per head**

No Starter

Entrees

Mains

No Dessert

Starters

No Entree

Mains

Desserts

## Beverages

Taylor Fergusson Bubbly by the Glass (\$9) or Bottle (\$36)

Wine by the Glass (\$9) or Bottle (\$36.00) Lorimer

Chardonnay

Lorimer Shiraz

**Beer 375ml**

Victoria Bitter (\$10)

Crown Lager (\$10)

Cascade Light (\$9)

**Many other wines and beer available**