



EXAMPLE SET MENU

19 Anderson Street Templestowe Victoria 3106
Phone (03) 9846 6158
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www.templestowelivingroom.com.au



The Living Room Restaurant

Templestowe

Starters

Living Room Dips made in-house, served with Fresh Ciabatta bread, butter, extra virgin olive oil and reduction.

- **Roasted pumpkin and maple bacon** with toasted sunflower seeds and olive oil (gf)
- **Roasted Onion & confit garlic pesto** with olive oil and crumbled feta (gf)

Entrées (select four)

Tomato Bruschetta (veg, vegan without mozzarella) toasted ciabatta with Roma tomato and Spanish onion salsa, buffalo mozzarella, basil, olive oil and balsamic reduction

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

Baked Scallops Florentine (3) with wilted spinach, butter and garlic, finished with parmesan mornay and a dill and tarragon pangrattato

Mushroom Croquettes truffled mushroom croquettes (3) with cauliflower aioli, frisée lettuce and pomegranate molasses.

Potato & Onion Fritters served with bacon and tomato jam, rocket and pickled fennel

Gnocchi Pumpkin (veg) sautéed pumpkin, leek and garlic, finished with butternut cream, crumbled goat cheese and toasted walnuts.

Mains (select four)

Wild Caught NT Barramundi Fillet (gf) Served with Sicilian Caponata salad of roasted eggplant, yellow capsicum, red onion, celery and green olives with a zesty tomato and caper emulsion, finished with raisins and pinenuts

Lamb Shank Tomato, rosemary and white wine braised lamb shank with creamed potato mash and roasted cacciatore salsa, finished with gremolata

Pork Belly Roasted pork belly served with sweet and sour braised red cabbage, parsnip puree, roasted apple, finished with cider jus

Rigatoni Lamb Ragu sautéed mushrooms, tomato, spinach, garlic and rosemary with white wine braised lamb ragu and Napoli sauce

Prawn Ravioli filled with ricotta, prawn and bisque, served with sauteed tiger prawns, garlic and tomatoes, finished with lemon tomato beurre blanc and rocket.

Risotto Mushroom (gf) sauteed mixed forest mushrooms, Spanish onion and spinach, finished with basil pesto

Desserts (select three)

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

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

Lemon Tart(gf) with shortbread base, blueberry compote, vanilla bean ice cream and lemon meringue chard.

Chocolate Hazelnut and Pear Torta (gf) with vanilla bean pear puree, salted caramel ice cream and pear crisp.

Gelato (gf) raspberry, mango and salted caramel with shortbread crumb, fresh strawberries and almond bread wafers.

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Restaurant

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Set Menu Options

\$82 per head

Starters
Entrees
Mains
Desserts

\$77 per head

No Starters
Entrees
Mains
Desserts

\$72 per head

Starters
Entrees
Mains
No Dessert

No Starter	\$67 per head	Starters
Entrees		No Entree
Mains		Mains
No Dessert		Desserts

Beverages

Taylor Fergusson Bubbly by the Glass (\$11 or Bottle (\$38)

Wine by the Glass (\$12) or Bottle (\$40.00)

Lorimer Chardonnay
Lorimer Shiraz

Beer 375ml

Victoria Bitter (\$11)
Crown Lager (\$11)
Cascade Light (\$10)

Many other wines and beer available