



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.

- **Whipped Goat Ricotta** with honey mustard olive oil and smoked almonds (gf)(veg)
- **Roasted beetroot and feta** with mint yoghurt, coriander and olive oil (gf)(veg)

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 with cauliflower cream, tarragon butter and hazelnut pangrattato

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

Baccalà Fritters salted cod, potato and spring onion fritters (3), served with tomato salsa, 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) pan roasted served with sauteed silver beet, lemon ricotta, roasted cherry tomatoes and saffron tarragon beurre blanc.

Lamb Shank red wine braised lamb shank, horseradish potato mash, roasted beetroot, turnips and minted salsa verde.

Duck leg Nicoise (gf) confit duck leg with salt baked Kestrel potatoes, roasted cherry tomato, green beans, quail egg, olive tapenade and frisée, finished red currant jus.

Rigatoni Veal Ragù sautéed red onion, pumpkin, green olives, garlic and rosemary with white wine braised veal ragu.

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

Risotto Truffle (gf) sauteed mixed forest mushrooms with garlic and sage, finished with truffled butter.

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

\$67 per head

No Starter
Entrees
Mains
No Dessert

Starters
No Entree
Mains
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