



EXAMPLE SET MENU

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



The Living Room Restaurant

19 Anderson Street
Templestowe 3106
9846 6158

Starters

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

- **Ricotta and basil pesto** with toasted sunflower seeds and olive oil (gf)(veg)
- **Smoky eggplant** with minted 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.

Crumbed Gruyere Polenta (veg) creamy polenta flavoured with Gruyere cheese, crumbed and fried, served with a cranberry sauce

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

Crumbed Scallops panko crusted Hokkaido scallops, tomato and red onion salsa and whipped lemon ricotta.

Gnocchi Pumpkin (veg) roasted pumpkin with sauteed mushrooms, sundried tomatoes and green olives, finished with a pumpkin and parmesan sauce

Mains (select four)

Wild Caught Barramundi fillet pan roasted with sauteed leek, kohlrabi and peas, roasted cherry tomatoes, lemon beurre blanc and red coral lettuce.

Chicken Breast (gf) oven roasted breast of chicken with goats' cheese potato mash, cacciatore salsa, rocket leaves and roasted chicken jus.

Pork Belly (gf) braised and roasted, served with mulled red wine poached apple, cauliflower puree, savoy coleslaw and red wine jus.

Rigatoni Salsiccia roasted Italian pork and fennel sausage with sauteed garlic and chilli, Spanish onions, Roma tomatoes and spinach, finished with Napoli sauce.

Risotto Duck (gf) confit duck leg, caramelised onion, roasted pumpkin and peas, finished with porcini butter and parmesan cheese.

Linguine Arrabbiata (veg) sauteed garlic, chilli and herbs with Spanish onion and Roma tomatoes, finished with Napoli sauce, rocket and olive oil.

Desserts (select three)

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

Lemon Curd Cheesecake (gf) lemon curd cheesecake with shortbread biscuit base, strawberry sorbet, fresh raspberries and coconut meringue.

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

Caramel and salted chocolate ganache tart (gf) with caramelised orange crème anglaise, vanilla bean ice cream, candied orange

Sorbet (gf without waffle, vegan without shortbread) strawberry, chocolate 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 (\$10) or Bottle (\$38.00)

Lorimer Chardonnay
Lorimer Shiraz

Beer 375ml

Victoria Bitter (**\$10**)
Crown Lager (**\$10**)
Cascade Light (**\$9**)

Many other wines and beer available