



# **EXAMPLE SET MENU**

19 Anderson Street Templestowe Victoria 3106  
Phone (03) 9846 6158  
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# The Living Room

## Restaurant

19 Anderson Street  
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### Starters

**Living Room Dips** made in-house, served with Warmed Turkish bread, extra virgin olive oil and balsamic reduction.  
.... Green onion and ricotta (gf)(v)  
.... Roast pumpkin and dukkah (gf)(v)(vegan)

### Entrées (select four)

**Tomato Bruschetta (v)** toasted ciabatta with sliced Roma tomatoes, buffalo mozzarella, basil, olive oil and balsamic reduction.

**Calamari (gf)** Polenta crusted calamari seasoned with lemon pepper, served with tartare sauce, rocket, pickled cucumber and sweet tomato vinaigrette.

**Scallops (gf)** pan seared scallops with cauliflower and blue cheese puree, spiced sweet potato, walnuts, pickled cucumber, celery, shredded savoy, and apple cider vinaigrette.

**Gnocchi Chicken** sauteed chicken, garlic, mushrooms, caramelised onion and broccoli, finished with goat's curd and toasted hazelnuts.

**Fritters (gf, v, vegan without yoghurt)** Zucchini, sweet potato and cabbage fritters served with tomato Kasundi, minted yoghurt, apple, and rocket.

**White Anchovies (gf)** Italian white anchovies with fresh tomato, olive oil, lemon and dill salsa and char-grilled multigrain sourdough.

### Mains (select four)

**Lamb Loin** char grilled loin of lamb, za'atar roasted pumpkin with pearl cous cous, charred asparagus, sweet and sour red peppers and red wine jus.

**Duck Breast (gf)** roasted duck breast, buttered potatoes, leek and silver beet, creamed cauliflower puree, orange spiced sour cherries and red wine jus

**Barramundi (gf)** Northern Territory wild caught barramundi with lemon and thyme braised leek risotto, Roma tomato confit, roasted green olives and pickled radish.

**Rigatoni Lamb Stroganoff** sauteed lamb loin with garlic, herbs, spices, mushrooms, caramelised onion and peas, finished with sour cream and parsley.

**Risotto Veal (gf)** sauteed leek and asparagus with a spiced white wine braised veal ragu, finished with sage butter.

**Fettuccine Bacon** sauteed bacon, mushrooms, caramelised onion, and green peas, finished with a truffled cream sauce.

### Desserts (select three)

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

**Lemon Mascarpone Tart (gf)** lemon curd tart with shortbread base and citrus mascarpone cream, finished with blueberry compote and strawberry sorbet.

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

**Sorbet (gf without waffle)** chocolate, strawberry and lemon sorbet with pecan praline, fresh strawberries, and shards of waffle.

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## Set Menu Options

**\$72 per head**

**Starters**

**Entrees**

**Mains**

**Desserts**

**\$66 per head**

**No Starters**

**Entrees**

**Mains**

**Desserts**

**\$60 per head**

**Starters**

**Entrees**

**Mains**

**No Dessert**

**\$55 per head**

**No**

**Starter**

**Entrees**

**Mains**

**No**

**Dessert**

**Starters**

**No Entree**

**Mains**

**Desserts**

## Beverages

Taylor Fergusson Bubbly **by the Glass (\$7) or Bottle (\$28.00)**

**Wine by the Glass (\$7.00) or Bottle (\$30.00)**

Lorimer Chardonnay

Lorimer Shiraz

**Beer 375ml**

Victoria Bitter **(\$7.00)**

Crown Lager **(\$7.50)**

Cascade Light **(\$6.50)**

**Many other wines and beer available**