



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

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.
.... 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