



EXAMPLE SET MENU

19 Anderson Street Templestowe Victoria 3106
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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.

.... Smokey eggplant and bacon (gf)

.... Sweet potato, smoked paprika, sesame and cashew (gf)

Entrées (select four)

Tomato Bruschetta (v) sliced Roma tomatoes on toasted ciabatta bread with buffalo mozzarella, basil and balsamic reduction

Calamari (gf) lemon pepper crusted calamari with tartare sauce, rocket and pickled cucumber

Crumbed Scallops (gf) scallops coated in gluten free breadcrumbs with sweet corn cream, Romesco, celeriac crisps, endive and pomegranate molasses.

Gnocchi Truffle (v) sautéed leek, mushroom and kale in a truffle parmesan cream sauce, finished with smoked almonds.

Fritters (gf, v, vegan without yoghurt) savoury spiced cauliflower and chickpea fritters with roasted red pepper and tomato relish, mint yoghurt and cos lettuce.

Rigatoni Broccoli (v) garlic and cashews fried in butter with caramelised onion, sundried tomatoes, kale and broccoli, finished in a parmesan cream.

Mains (select four)

Eye Fillet

Char-grilled with polenta chips, char grilled broccolini, mushroom duxelle and red wine jus.

Pork Belly (gf) roasted pork belly with colcannon potato mash, sautéed grilled fennel, pickled apple and cucumber, finished with cranberry puree red wine jus.

Barramundi (gf) Northern Territory wild caught barramundi with sautéed leek, celeriac and silver beet, saffron beurre blanc with salmon roe and orange pickled fennel

Fettuccine Prawn seared tiger prawns with garlic and sambal chilli, caramelised onion, Roma tomatoes and broccoli finished with olive oil.

Risotto Duck (gf) roasted pumpkin, caramelised onion and spinach, finished with confit duck leg, toasted cashews and pomegranate molasses.

Rigatoni Pancetta sautéed pancetta, garlic, chilli, Spanish onion, capsicum, Roma tomatoes and Kalamata olives, finished with Napoli sauce.

Desserts

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

Chocolate fudge brownie (gf) baked chocolate brownie with jellied raspberry, toasted marsh mellow and vanilla bean ice cream.

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



The Living Room

Restaurant

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Set Menu Options

\$68 per head

Starters
Entrees
Mains
Desserts

\$63 per head

No Starters
Entrees
Mains
Desserts

\$57 per head

Starters
Entrees
Mains
No Dessert

\$52 per head

No Starter	Starters
Entrees	No Entree
Mains	Mains
No Dessert	Desserts

Beverages

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

Wine by the Glass (\$7.00) or Bottle (\$28.00)

Lorimer Chardonnay
Lorimer Shiraz

Beer 375ml

Victoria Bitter (\$6.50)
Crown Lager (\$7.00)
Cascade Light (\$6.00)

Many other wines and beer available