



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.

- **Spiced Sweet Potato and Maple** with toasted sunflower seeds and olive oil (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, tartare sauce, rocket, and lemon vinaigrette.

Seared Scallops (gf) creamed cauliflower puree, brown butter, honey, sage, crispy pancetta and sorrel.

Crumbed Tiger Prawns lemon and thyme crumbed prawns, sweet and sour red pepper coulis, pickled fennel and Pink Lady apple.

Gnocchi Truffle (veg) sauteed forest mushrooms and leek with garlic and sage butter, finished with a truffled cream.

Mains (select four)

Wild Caught Barramundi fillet (gf) pan roasted, with potato and leek velouté, charred broccolini, harissa oil and sorrel.

Duck Breast (gf) oven roasted, with butternut pumpkin puree, fig and quince roasted eggplant, roasted beetroot, pine nuts and red currant jus.

Pork Belly (gf) oven roasted, served with cider braised savoy cabbage, Davidson plum puree sugar roasted fennel and red wine jus.

Rigatoni Lamb sauteed lamb loin with garlic and herbs, Spanish onion, capsicum and Roma tomatoes, finished with Napoli sauce and spinach.

Risotto Chicken (gf) sauteed chicken with garlic and herbs, Spanish onion Roma tomatoes and broccoli, finished with lemon butter.

Linguine Smoked Salmon (veg) sauteed garlic and capers, Spanish onion, capsicum and peas, finished with smoked salmon and lemon cream.

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.

Apple and Plum Crumble (gf) spiced poached apples and plums with coconut and gluten free oat crumble served with vanilla bean ice cream

Poached Beurre Bosc Pear (gf) orange maple poached pear with hazelnut dacquoise and vanilla clotted cream.

Sorbet (gf without waffle, vegan without shortbread) strawberry, chocolate and lemon sorbet with white chocolate shortbread crumb, fresh strawberries, and shards of waffle.

The Living Room

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 (\$10 or Bottle (\$40))**

Wine by the Glass (\$11) 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