



# EXAMPLE SET MENU

19 Anderson Street Templestowe Victoria 3106  
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# 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, spinach and green onion with olive oil and smoked almonds (gf)(veg)
- Beetroot hummus, toasted sunflower seeds, mint, 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)** truffled cauliflower cream, salsa verde, candied pancetta and brown butter and sherry vinaigrette.

**Gnocchi Mushroom (veg)** sauteed mixed mushrooms with garlic and sage, finished in a truffled marsala cream sauce.

**Salmon and Fritter (gf)** smoked salmon with pan fried zucchini and savoy fritter, horseradish mayonnaise, kohlrabi, red pepper coulis and chervil.

**Prawn and Ravioli** crumbed skull island tiger prawn and a jumbo ravioli filled with prawn, ricotta, and bisque, with lemon and tomato beurre blanc.

## Mains (select four)

**Wild Caught Barramundi fillet** pan roasted with sauteed baby broccoli, lemon beurre blanc, goat cheese ravioli, red pepper pesto, and toasted sunflower seeds.

**Chicken Breast (gf)** roasted chicken breast, sauteed broccolini, lemon ricotta, sage butter, caper berries and roast chicken jus.

**Boneless Beef Rib (gf)** red wine braised beef rib, with sauteed silver beet and caramelised onion, green beans, potato rosti and red currant jus.

**Rigatoni Salsiccia** roasted Italian pork and fennel sausage with sauteed red onions, sundried tomatoes, and spinach, finished with a creamed truffle sauce.

**Risotto Duck (gf)** confit duck leg ragu with roasted pumpkin and spinach, finished with porcini butter.

**Rigatoni Pumpkin (veg)** sauteed caramelised onion, garlic, and oregano, with roasted pumpkin and spinach, finished with a goat cheese cream and toasted almonds.

## Desserts (select three)

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

**Lemon Tart (gf)** lemon curd tart with a gluten free shortbread, finished with chocolate crumb, blueberry compote, and vanilla bean ice cream.

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

**Apple and Rhubarb Crumble** braised apple and rhubarb tart with a coconut crumble top, finished with orange blossom anglaise and vanilla bean ice cream.

**Sorbet (gf without waffle, vegan without shortbread)** orange, strawberry 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 (\$9) or Bottle (\$36.00) Lorimer

Chardonnay

Lorimer Shiraz

**Beer 375ml**

Victoria Bitter (\$10)

Crown Lager (\$10)

Cascade Light (\$9)

**Many other wines and beer available**