



the **living** room

TAKE AWAY MENU

9846 6158

Starters

Warm Turkish bread or Warm Garlic Turkish Bread	5
Living Room Dips with Turkish Bread	10
- Green onion and ricotta (gf)(v)	
- Roast pumpkin and dukkah (gf)(v)(vegan)	

Entrees

Grilled Steak Turkish (or Grilled Chicken)	18
Eye fillet medallions served in toasted turkish bread with bacon, tomato, iceberg lettuce, caramelised onion, American mustard	
Tiger Prawns (gf) pan fried Qld Tiger prawns served with olive oil confit Spanish onion and capsicum, finished with shredded savoy, pickled cucumber, apple, coriander, and mint.	18 entree 28 main
Calamari (gf) Polenta crusted calamari seasoned with lemon pepper, served with tartare sauce, rocket, pickled cucumber and sweet tomato vinaigrette.	18 entree 28 main
Fritters (gf, v, vegan without yoghurt) Zucchini, sweet potato and cabbage fritters served with tomato Kasundi, minted yoghurt, apple, and rocket.	18 entree 28 main
Sambal Cauliflower (gf, v, vegan without yoghurt) fried Sambal crusted cauliflower, roasted pumpkin, quinoa, toasted cumin spiced chickpeas, avocado, rocket, and minted yoghurt.	18 entree 28 main
Scallops (gf) pan seared scallops with cauliflower and blue cheese puree, spiced sweet potato, walnuts, pickled cucumber, celery, shredded savoy, and apple cider vinaigrette.	18 entree 28 main

Pasta & Risotto

All pasta is handmade by **Agresta Prima Pasta** and is preservative free.

Gnocchi Pumpkin (v) sauteed Spanish onion, zucchini and garlic with peas and spinach, finished in a creamed rosemary roasted pumpkin sauce.	25
Gnocchi Chicken sauteed chicken, garlic, mushrooms, caramelised onion and broccoli, finished with goat's curd and toasted hazelnuts.	25
Rigatoni Calamari sauteed calamari, garlic, sambal, Spanish onion, capsicum, and Roma tomatoes, finished with spinach, Napoli and olive oil.	25
Rigatoni Lamb Stroganoff sauteed lamb loin with garlic, herbs, spices, mushrooms, caramelised onion and peas, finished with sour cream and parsley.	25
Rigatoni Prawn sauteed prawns with white anchovies, garlic, chilli, Spanish onion, zucchini, and cherry tomatoes, finished with basil pesto.	25
Fettuccine Bacon sauteed bacon, mushrooms, caramelised onion, and green peas, finished with a truffled cream sauce.	25
Risotto Veal (gf) sauteed leek and asparagus with a spiced white wine braised veal ragu, finished with sage butter.	25
Risotto Ratatouille (gf) (v) sauteed garlic and chilli with roasted Spanish onion, capsicum, zucchini, eggplant, and Roma tomatoes, finished with rosemary butter.	25
Fettuccine Marinara sautéed prawns, calamari, scallops, fresh fish and mussels in garlic butter with white wine and extra virgin olive oil. or Pescatore , with Napoli sauce	35

Kids Menu

Grilled Chicken (gf) with chips and salad	8
Crumbed Fish with chips and salad	8
Fried Calamari (gf) with chips and salad	8
Rigatoni Pasta (v) with Napoli sauce	8

Mains

Barramundi (gf) Northern Territory wild caught barramundi with lemon and thyme braised leek risotto, Roma tomato confit, roasted green olives and pickled radish.	33
Seafood Marinara Salad (gf) sautéed prawns, calamari, scallops, fish, mussels with tomatoes, capers, garlic, white wine, and butter, finished with rocket, cucumber, and pickled red onion.	33
Duck Breast (gf) roasted duck breast, buttered potatoes, leek and silver beet, creamed cauliflower puree, orange spiced sour cherries and red wine jus	33
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.	33
Pork Cutlet (gf) char grilled pork cutlet, pumpkin and sage puree, sauteed green beans, apple and currant chutney, pork crackle and red wine jus.	33
Grass Fed Gippsland Eye Fillet (200g) (gf) Scotch Fillet (300g) (gf) Char-grilled with Paris mash, sauteed broccolini, red wine onion jam and red wine jus.	40

Sides to Share

Cauliflower (gf, v) crispy fried Sambal marinated cauliflower served with mint yoghurt.	7
Polenta Chips (gf, v) with tomato chutney.	7
Seasonal Greens (gf, v) sauteed seasonal green veg in garlic and olive oil, finished with fried shallots.	7
Desiree Potatoes (gf, v) fried potatoes with rosemary and garlic seasoning.	7
Pumpkin Quinoa Salad (gf, v) roasted pumpkin, quinoa, savoy cabbage, pickled cucumber and apple, cashews, mint and coriander, finished with pomegranate molasses.	7
Rocket Salad (gf, v) with apple, parmesan, roasted walnuts and honey sherry dressing.	7
Chips (gf, v) with aioli.	7

Desserts

Lemon Mascarpone Tart (gf) lemon curd tart with shortbread base and citrus mascarpone cream, finished with blueberry compote and strawberry sorbet. 12

Chocolate fondant (gf without gingerbread crumb) baked chocolate fondant cake, date and gingerbread crumb, raspberry coulis and vanilla bean ice cream. 12

Orange Almond Cake (gf) flourless orange cake served with orange honey cardamom glaze, pecan praline and chocolate sorbet. 12

Sticky Date Pudding steam baked ginger and cinnamon spiced date pudding finished with butterscotch sauce and vanilla bean ice cream. 12

Tira Mi Su coffee-soaked sponge fingers layered with Frangelico and Kahlua mascarpone cream with chocolate sauce and chopped chocolate. 12