



# 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**

<b>Grilled Steak Turkish (or Grilled Chicken)</b>	18
Eye fillet medallions served in toasted turkish bread with bacon, tomato, iceberg lettuce, caramelised onion, American mustard	
<b>Tiger Prawns (gf)</b> 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
<b>Calamari (gf)</b> Polenta crusted calamari seasoned with lemon pepper, served with tartare sauce, rocket, pickled cucumber and sweet tomato vinaigrette.	18 entree 28 main
<b>Fritters (gf, v, vegan without yoghurt)</b> Zucchini, sweet potato and cabbage fritters served with tomato Kasundi, minted yoghurt, apple, and rocket.	18 entree 28 main
<b>Sambal Cauliflower (gf, v, vegan without yoghurt)</b> fried Sambal crusted cauliflower, roasted pumpkin, quinoa, toasted cumin spiced chickpeas, avocado, rocket, and minted yoghurt.	18 entree 28 main
<b>Scallops (gf)</b> 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.

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

## Kids Menu

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

## Mains

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

## Sides to Share

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