the living room

EXAMPLE SET MENU

19 Anderson Street Templestowe Victoria 3106
Phone (03) 9846 6158
info@templestowelivingroom.com.au
www.templestowelivingroom.com.au

The Living Room Restaurant
Templestowe

Starters

Living Room Dips *made in-house, served with Fresh Ciabatta bread, butter, extra virgin olive oil and reduction.*

- **Smoky Eggplant** *with crispy bacon and olive oil (gf)*
- **Ricotta and green onion pesto** *with olive oil and toasted sunflower seeds (gf)*

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) (l) *crusted calamari, lemon pepper seasoning, rocket, lemon vinaigrette and tartare sauce.*

Baked Scallops (l) *with garlic, beurre noisette, crushed peas and mornay, finished with parmesan and pancetta pangrattato.*

Tiger Prawns (gf bread available) *pan fried Qld Tiger prawns with garlic, spring onions, tarragon, and Roma tomatoes in an apple cider beurre blanc, served with grilled Turkish bread.*

Zucchini and Potato Fritters (3), *served with whipped ricotta, rocket and capsicum and tomato relish.*

Falafel Salad (gf) *crispy falafel with roasted pumpkin, avocado, rocket, honey sherry vinaigrette and toasted pepitas and sunflower seeds, finished with lemon tahini*

Gnocchi Pesto (veg) *with sauteed peas, asparagus, zucchini and spinach, finished with basil pesto cream and smoked almonds.*

Mains (select four)

Wild Caught Barramundi Fillet (gf) (A) *served with Colcannon, char-grilled asparagus, roasted cherry tomatoes and lemon beurre blanc.*

Lamb Loin (gf) *char-grilled with smoky eggplant puree, buttered leek, asparagus and pes, finished with sauce romesco and rosemary jus.*

Pork Belly (gf) *blackened pork belly with pumpkin puree, Savoy remoulade, rosemary roasted apples, crackle and jus.*

Rigatoni Beef Ragu *sautéed mushrooms, tomato, spinach, garlic and rosemary with red wine braised beef shin ragu and Napoli sauce.*

Prawn Ravioli (M) *filled with ricotta, prawn and bisque, served with sauteed tiger prawns, garlic and tomatoes, finished with lemon beurre blanc and rocket.*

Risotto Chicken (gf) *sauteed chicken, leek, asparagus, mushrooms and garlic, finished with truffle butter and parmesan.*

Desserts (select three)

Passionfruit Tart(gf) *with shortbread base, blueberry compote, vanilla bean ice cream and almond bread.*

Chocolate Basque cheesecake (gf) *with sour cherry compote, vanilla bean mascarpone and candied pecans.*

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.*

Gelato (gf) *raspberry, mango and salted caramel with shortbread crumb, fresh strawberries and almond bread wafers.*

The Living Room

Restaurant

19 Anderson Street
Templestowe 3106
9846 6158

Set Menu Options

$85 per head
Starters
Entrees
Mains
Desserts

$80 per head
No Starters
Entrees
Mains
Desserts

$75 per head
Starters
Entrees
Mains
No Dessert

$70 per head

No Starter
Entrees
Mains
No Dessert

Starters
No Entree
Mains
Desserts

Beverages

Taylor Fergusson Bubbly **by the Glass ($11 or Bottle ($38)**

Wine by the Glass ($12) 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