



the **living** room

TAKE AWAY and HOME DELIVERY

9846 6158

Daily From 4pm

Starters

Warm Turkish breac or Warm Garlic Turkish Bread	5
Living Room Dips with Turkish Bread	10
- Smokey eggplant and bacon (gf)	
- Sweet potato, smoked paprika, sesame and cashew (gf)	

Entrees

Grilled Steak Turkish (or Grilled Chicken)	15
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 in a turmeric coconut cream, finished with shredded savoy, pickled cucumber, apple, coriander and mint.	15 entree 25 main
Calamari (gf) lemon pepper crusted calamari with tartare sauce, rocket and pickled cucumber.	15 entree 25 main
Fritters (gf, v, vegan without yoghurt) savoury spiced cauliflower and chickpea fritters with roasted red pepper and tomato relish, mint yoghurt and cos lettuce.	15 entree 25 main
Sambal Cauliflower (gf, v, vegan without yoghurt) Fried Sambal crusted cauliflower, Savoy cabbage, apple, cucumber and coriander, finished with mint yoghurt and toasted cashews	15 entree 25 main

Pasta & Risotto

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

Gnocchi Truffle (v) sautéed leek, mushroom and kale in a truffle parmesan cream sauce, finished with smoked almonds.	20
Gnocchi Chicken sautéed chicken with caramelised onion, pumpkin and sundried tomato, finished in a creamed basil pesto cream sauce.	20
Fettuccine Prawn seared tiger prawns with garlic and sambal chilli, caramelised onion, Roma tomatoes and broccoli finished with olive oil.	20
Rigatoni Pancetta sautéed pancetta, garlic, chilli, Spanish onion, capsicum, Roma tomatoes and Kalamata olives, finished with Napoli sauce.	20
Rigatoni Broccoli (v) garlic and cashews fried in butter with caramelised onion, sundried tomatoes, kale and broccoli, finished in a parmesan cream.	20
Fettuccine Barramundi fried capers, garlic, parsley and dill with sautéed barramundi, Spanish onion, Roma tomatoes and peas finished with preserved lemon and goat cheese curd.	20
Risotto Duck (gf) roasted pumpkin, caramelised onion and spinach, finished with confit duck leg, toasted cashews and pomegranate molasses.	20
Risotto Scallop (gf) seared scallops with sautéed leek, roasted pumpkin and spinach, finished with dill and goat cheese.	20
Fettuccine Marinara with mussels, prawns, calamari, scallops and fresh fish with garlic and extra virgin olive oil or Pescatore , with Napoli sauce	30

Kids Menu

Grilled Chicken (gf) with chips and salad	7
Crumbed Fish with chips and salad	7
Fried Calamari (gf) with chips and salad	7
Rigatoni Pasta (v) with Napoli sauce	7

Mains

Barramundi (gf) Northern Territory wild caught barramundi with sautéed leek, celeriac and silver beet, saffron beurre blanc with salmon roe and orange pickled fennel	30
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.	30
Duck Breast (gf) roasted duck breast, spiced sweet potato, sautéed broccolini, sweet and sour onion and capsicum, finished with red wine jus.	30
Lamb Wellington Braised lamb shoulder with bacon, onion and mushroom wrapped in puff pastry served with lentils sautéed green beans and red wine jus.	30
Pork Belly (gf) roasted pork belly with colcannon potato mash, sautéed grilled fennel, pickled apple and cucumber, finished with cranberry puree red wine jus.	30
Eye Fillet or Scotch Fillet (gf) Char-grilled, charred broccolini, smoked onion puree and red wine jus	Eye Fillet 35 Scotch 40

Sides to Share

Cauliflower (gf, v) crispy fried Sambal marinated cauliflower served with lime yoghurt	6
Polenta Chips (gf, v) with tomato chutney	6
Broccoli and pancetta (gf) sautéed pancetta, leek, sundried tomatoes and broccoli with garlic butter and smoked almonds.	6
Desiree Potatoes (gf, v) fried potatoes with rosemary and garlic seasoning	6
Rocket Salad (gf, v) with shaved pear, parmesan, candied pecans and truffled honey dressing	6
Pumpkin Quinoa Salad (gf, v) roasted pumpkin, quinoa, savoy cabbage, pickled cucumber and apple, pomegranate, mint and coriander.	6
Chips (gf, v) with aioli	6

Desserts

Banana Maple Tart (gf) caramelised banana maple tart with
gluten free biscuit base, pecan praline and vanilla bean ice cream. 10

Pear Frangipane (gf) baked pear and almond cake with sour
cherry compote and yoghurt ice cream. 10

Chocolate fudge brownie (gf) baked chocolate brownie with
jellied raspberry, toasted marsh mellow and vanilla bean ice
cream. 10

Sticky Date and Ginger Pudding 10
with butterscotch sauce and vanilla bean ice cream

Tira Mi Su 10
Coffee soaked sponge fingers layered with Frangelico and Kahlua
mascarpone cream with chocolate sauce and chopped chocolate