



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.

.... Roasted red pepper and almond **(gf)**

.... Spinach, chickpea and cumin **(gf)**

Entrées (select four)

Calamari (gf) black pepper and polenta crusted with rocket leaves, shaved zucchini, tartare sauce and lemon vinaigrette

Tomato Bruschetta (v) sliced Roma tomatoes, finished with buffalo mozzarella, basil and balsamic reduction

Chicken Breast Medallions (gf, v without chicken) grilled with salad of broccoli, kale, quinoa, sundried tomatoes and almonds finished tahini dressing and sweet red peppers

Sambal Cauliflower (gf, v) fried Sambal crusted cauliflower, roasted pumpkin, shaved zucchini, sweet red currant onion, kale and spinach hummus, finished with pomegranate molasses

Fettuccine Prawn Seared tiger prawns with Sambal chilli, caramelised onion, capsicum, Roma tomatoes and spinach, finished with Napoli sauce and olive oil

Rigatoni Chicken Pesto Sautéed chicken, mushrooms and leek in a creamed basil pesto sauce

Mains (select four)

Eye Fillet (gf) 200gm char grilled and served with horseradish potato mash and char-grilled broccolini, finished with red currant onion jam and red wine jus

Pork Belly (gf) oven roasted served with braised savoy cabbage, apple puree, balsamic lentil, sautéed broccolini and red wine jus

Wild Caught Barramundi (gf) fillet from the NT with basil pesto cannellini beans, roasted cherry tomatoes and pickled fennel

Fettuccine Chicken with sautéed mushrooms, caramelised onion, broccoli and sundried tomatoes, finished with taleggio cheese sauce

Risotto Scallop (gf) seared caper and parsley marinated scallops, sautéed leek, zucchini, peas and sundried tomatoes, finished with goat curd

Gnocchi Taleggio (v) with roasted pumpkin, sautéed mushrooms and spinach in a taleggio cheese sauce finished with fried shallots

Desserts

Tira Mi Su with mocha anglaise and mille feuille wafer

Banana Maple Cheese Cake (GF)

With caramel sauce, caramelised banana, brandy snap ,chopped Belgian chocolate and candied pecans

Sticky Date and Ginger Pudding

With butterscotch sauce and vanilla bean ice cream



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Set Menu Options

\$68 per head

Starters

Entrees

Mains

Desserts

\$63 per head

No Starters

Entrees

Mains

Desserts

\$57 per head

Starters

Entrees

Mains

No Dessert

\$52 per head

No Starter

Entrees

Mains

No Dessert

Starters

No Entree

Mains

Desserts

Beverages

Taylor Fergusson Bubbly by the Glass (\$7) or Bottle (\$28.00)

Wine by the Glass (\$7.00) or Bottle (\$28.00)

Lorimer Chardonnay

Lorimer Shiraz

Beer 375ml

Victoria Bitter (\$6.50)

Crown Lager (\$7.00)

Cascade Light (\$6.00)

Many other wines and beer available