



the living room

TAKE AWAY and HOME DELIVERY

9846 6158

Daily From 12 Noon

Starters

Warm Garlic Turkish bread	5
Living Room Dips with Turkish Bread	10
- Roasted pumpkin, caramelised onion and bacon (gf)	
- Beetroot, sesame and tofu (gf, vegan)	

Entrees

Grilled Steak Turkish	15
Eye fillet medallions served in toasted turkish bread with bacon, tomato, iceberg lettuce, caramelised onion, American mustard	
Tiger Prawns grilled Qld tiger prawns with baby cos lettuce, roasted cherry tomatoes and garlic and spring onion cream	15
Calamari (gf) lemon pepper crusted calamari with rocket leaves, lemon vinaigrette and tartare sauce	15
Fritters (gf, v, vegan) zucchini, mint and tofu fritters with beetroot hummus, rocket lettuce and tahini	15
Sambal Cauliflower (gf, v, vegan without yoghurt) fried Sambal crusted cauliflower, roasted pumpkin, shaved coconut, sweet red currant onion, rocket, finished with lime yoghurt and pomegranate molasses	15
Chicken Broccoli salad (gf, v, vegan)	15
Grilled Chicken medallions with salad of broccoli, kale, quinoa, sundried tomatoes and almonds finished tahini dressing and sweet red peppers	

HEAT AND EAT (Frozen)

Homemade Lasagne (770-800gms Serves 2)	24
Layers of lasagne pasta alternating with Bolognese Sauce (ground meat, garlic, spices and tomato) and cheese, topper with parmesan Béchamel and baked in the oven	
Homemade Shepherd's Pie (770-800gms. Serves 2)	24
Ground beef, cooked with onions, carrots, celery, peas, garlic and spices, finished in a gravy. Topped with mashed potato and baked in the oven	
Homemade Apple & Rhubarb Crumble (600gms, Serves 2 to 4)	18
Oven braised apple & rhubarb topped with a Gluten Free almond crumble	

Pasta & Risotto

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

Gnocchi Taleggio (v) with roasted pumpkin, sautéed mushrooms and spinach in a taleggio cheese sauce finished with fried shallots	20
Gnocchi Salami sautéed spicy Felino salami with garlic, chilli, Spanish onion, capsicum and Roma tomatoes, finished with Napoli sauce	20
Fettuccine Prawn seared tiger prawns with Sambal chilli, Spanish onion, capsicum, Roma tomatoes and spinach, finished with Napoli sauce and olive oil	20
Rigatoni Smoked Salmon sautéed leek, broccoli and cherry tomatoes, finished with smoked salmon and dill cream	20
Risotto Chicken (gf) sautéed chicken, mushrooms, leek, roasted pumpkin and spinach, finished with basil pesto	20
Risotto Scallop (gf) seared caper and parsley marinated scallops, sautéed leek, zucchini, peas and sundried tomatoes, finished with goat curd	20
Fettuccine Chicken with sautéed mushrooms, caramelised onion, broccoli and sundried tomatoes, finished with taleggio cheese sauce	20
Rigatoni Pumpkin (v) sautéed almond and pepitas with caramelised onion, roasted pumpkin, sundried tomatoes and kale	20
Fettuccine Marinara with mussels, prawns, calamari, scallops and fresh fish with garlic and extra virgin olive oil or Pescatore , with Napoli sauce	25

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

Humpty Doo Barramundi (gf) fillet with basil pesto cannellini beans, roasted cherry tomatoes and pickled fennel	30
Duck Breast (gf) oven roasted duck breast with roasted Ratatouille, sautéed green beans and red wine jus	30
Lamb Shanks (gf) braised in tomato and white wine served with mash potato and green beans	30
Pork Belly (gf) oven roasted served with braised savoy cabbage, apple puree, sautéed broccolini and red wine jus	30
Eye Fillet or Scotch Fillet Served with char grilled with roasted mushrooms, mash potato, red currant beetroot jam and red wine jus	30

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 (gf, v) sautéed broccoli with garlic butter	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
Ratatouille oven roasted Spanish onion, capsicum, zucchini, eggplant and tomato with garlic and rosemary	6
Chips (gf, v) with aioli	6

Desserts

Banana Maple Cheese Cake (GF) With caramel sauce, caramelised banana, brandy snap, chopped Belgian chocolate and candied pecans	10
Sticky Date and Ginger Pudding with butterscotch sauce and vanilla bean ice cream	10
Tira Mi Su Coffee soaked sponge fingers layered with Frangelico and Kahlua mascarpone cream with chocolate sauce and chopped chocolate	10