



EXAMPLE SET MENU

19 Anderson Street Templestowe Victoria 3106
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www.templestowelivingroom.com.au



The Living Room

Restaurant

19 Anderson Street
Templestowe 3106
9846 6158

Starters

Warm Turkish bread (V) served with extra virgin olive oil and balsamic reduction

Living Room Dips (GF Bread available) made in-house and served with warmed Turkish bread

... Roasted pumpkin hummus (GF)

... Brie cheese and green onion (GF)

Entrées (select four)

Calamari (GF) salt and pepper crusted calamari with tartare sauce, rocket leaves and lemon vinaigrette

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

Scallops crusted with hazelnuts and panko served with spiced pumpkin yoghurt, roasted cherry tomatoes, apple, curly endive and crisp prosciutto

Chicken Breast Medallions (GF, V without chicken) grilled with a salad of roasted pumpkin, kale, sundried tomatoes, almonds, mixed grains and seeds, finished with rocket and balsamic reduction

Risotto Calamari (GF) sautéed lemon and tarragon marinated calamari with Roma tomatoes and green peas, finished with fried shallots

Rigatoni Prosciutto, sautéed prosciutto, Spanish onion, capsicum, Kalamata olives and spinach finished in a Napoli sauce

Mains (select four)

Eye Fillet (GF) 200gm char grilled with rosemary cannellini bean puree, Kipfler potatoes, sautéed broccolini, red onion jam and red wine jus

Chicken Breast Medallions (GF, V without chicken) grilled with a salad of roasted pumpkin, kale, sundried tomatoes, almonds, mixed grains and seeds, finished with rocket and balsamic reduction

Fish (GF) market fresh fillet of fish (Barramundi or Atlantic Salmon) with saffron risotto, lemon and dill cream, roasted cherry tomatoes, pickled fennel and capsicum oil

Fettuccine Lamb Ragù red wine braised lamb ragù with Spanish onion, Roma tomatoes, Kalamata olives and spinach, finished with crumbled feta

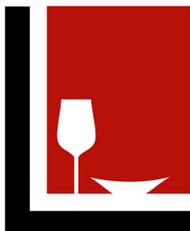
Gnocchi (V) with caramelised onion, sundried tomatoes and spinach, in a creamed roasted pumpkin sauce, finished with feta cheese

Desserts

Tira Mi Su with mocha anglaise and mille feuille wafer

Lemon Tart with strawberry, blueberry and mint salad, strawberry coulis and strawberry sorbet

Sticky Date and Ginger Pudding with brandy anglaise and vanilla bean ice cream



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Set Menu Options

\$65 per head

Starters

Entrees

Mains

Desserts

\$60 per head

No Starters

Entrees

Mains

Desserts

\$55 per head

Starters

Entrees

Mains

No Dessert

\$50 per head

No Starter

Entrees

Mains

No Dessert

Starters

No Entree

Mains

Desserts

Beverages

Seppelt Stony Peak Bubbly **by the Glass (\$5.50) or Bottle (\$20.00)**

Wine by the Glass (\$6.00) or Bottle (\$24.00)

Lorimer Chardonnay

Lorimer Shiraz

Beer 375ml

Victoria Bitter **(\$6.50)**

Crown Lager **(\$7.00)**

Cascade Light **(\$6.00)**

Many other wines and beer available