

PASTA

FETTUCCINI CHICKEN & AVOCADO

With Mushrooms In Cream Sauce

FETTUCCINI MIGNON

Eye Fillet, Artichoke, Roasted Red Capsicum, Feta, Green Olives, Red Onion, Tomato, Touch Of Napoli Sauce

GOAT'S CHEESE SPAGHETTI

Olive Oil, Garlic, Fresh Chili, Prawns, Artichoke, Goats Cheese & Spinach

FETTUCCINI CARBONARA

With Smoked Bacon

GNOCCHI CALABRESE

With Green Olives & Spicy Salami

SPAGHETTI MARINARA

Selection Of Seafood Tossed In Either Olive Oil & Garlic Or Napoli Sauce

LASAGNA

Layers Of Pasta Separated By Cheese & Traditional Italian Meat & Napoli Sauce Served With Salad

SALADS

WARM CHICKEN SALAD (GF)

Grilled Chicken, Cos Lettuce, Spanish Onion, Cucumber & Tomatoes With A Fresh Honey Mustard Dressing & Pine Nuts

LAMB SALAD (GF)

Lamb Backstrap Served With Tomatoes, Roasted Red Capsicum, Iceberg Lettuce, Spanish Onions, Olives, Feta Cheese, Topped With A Lemon & Herb Dressing

FETA SALAD (GF)

Cucumber, Tomato, Black Olives, Green Peppers, Feta, Iceberg Lettuce, Oregano, Red Onion, Olive Oil & Lemon Dressing

CHICKEN CAESAR SALAD

Salad Of Lettuce, Smoked Bacon & Croutons

PRAWN & AVOCADO COCKTAIL SALAD (GF)

Mixed Leaf Salad With Lemon Herb Dressing Finished With Cocktail Sauce & Avocado

GARDEN SALAD (GF)

Mixed Fresh Garden Salad Tossed In Lemon & Herb Dressing

GOURMET PIZZA

PROSCIUTTO

Mozzarella, Fresh Tomato, Prosciutto & Mizuna

MARINARA

Mozzarella, Prawns, Mussels, Fish, Salmon, Calamari & Garlic

MOROCCAN CHICKEN

Mozzarella, Chicken Fillet, Diced Tomato & Moroccan Yogurt

GOATS CHEESE

Mozzarella & Goats Cheese, Artichoke Hearts, Roasted Capsicum & Eggplant

ORTOLANA

Mozzarella & A Variety Of Oven Baked Vegetables Including Eggplant, Zucchini, Capsicum, Potatoes & Roasted Pumpkin

SALMON

Mozzarella, Smoked Salmon, Asparagus & Capers

FLORENTINO

Mozzarella, Virginian Ham, Fresh Tomato, Olives & Gorgonzola Cheese

SENSES

Mozzarella, Virginian Ham, Mushrooms, Capsicum, Hot Hungarian Salami & Olives

CAPRICCIOSA

Mozzarella, Virginian Ham, Mushrooms & Olives

AUSTRALIANA

Mozzarella, Virginian Ham, Bacon & Egg

MEXICANO

Mozzarella, Hot Hungarian Salami, Capsicum, Olives & Chilli

PINEAPPLE

Mozzarella, Virginian Ham & Pineapple

MARGHERITA

Mozzarella & Oregano

MEAT LOVERS PIZZA

Mozzarella, Virginian Ham, Hot Hungarian Salami, Bacon & BBQ Sauce

LAMB PIZZA

Marinated Lamb Shoulder, Cherry Tomatoes, Mozzarella, Spanish Onion, Garlic, Mizuna & Minted Yoghurt

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SENSES

RESTAURANT & BAR

Takeaway Menu

*Prices subject to change

NEW!

Burgers

Our Patties Are Made With 100% Australian Beef, Minced Fresh Daily & Cooked Medium. All Burgers Are Served With Chips & Priced At \$18.50

Beef Burger

Premium Aussie Beef Patty, Minced Fresh Daily, With Tomato, Melted Cheddar Cheese, Butter, Lettuce, Chef's Special Sauce & American Mustard, On A Lightly Toasted Brioche Bun.

Tsar

Premium Aussie Beef Patty, Minced Fresh Daily, Melted Double Cheddar Cheese, Bacon, Beetroot, Black Russian Tomatoes & A Pickle, Shallot & Horseradish Sauce In A Brioche Bun.

The General

Two Premium Aussie Beef Patties, Minced Fresh Daily, Melted Double Cheddar Cheese, Pickles, Grilled Onion, American Mustard, Jalapeños & Tomato Sauce In A Brioche Bun.

McDowwell

Two Premium Aussie Beef Patties, Minced Fresh Daily, Melted Double Cheddar & Swiss Cheese, Lettuce & Special Burger Sauce In A Soft White Bun.

For Lunch & Dinner | Party Bookings
Function Room Available | Fully Licensed | B.Y.O Wine Only

124 James Street, Templestowe 3106
p (03) 9846 5211 | f (03) 9846 5355

info@sensesrestaurantbar.com.au | www.sensesrestaurantbar.com.au

(SORRY BUT NO HALF-HALF)

ENTREES

SAGANAKI (GF)

Greek Style Grilled Saganaki With
Lemon Garnish

GOURMET MIXED DIPS

A Selection Of Three Homemade Dips;
Served With Warm Ciabatta Bread, Olive Oil
& Balsamic

KIBBI (4)

Crispy Outer Lamb Shell Filled With Burghul
(Crushed Wheat), Diced Lamb, Onions With
Pine Nuts, Yoghurt & Garnish

MEZZE PLATE

Chef's Selection Of Tapas & Canapes

BRUSCHETTA (4 SLICES)

Crispy Ciabatta, Tomato, Basil, Onion,
Balsamic Reduction

FOCACCIA (GARLIC OR HERB)

Mozzarella & Garlic Embedded Between
Two Layers Of Pizza Pastry

DUCK SPRING ROLLS (2)

With Home Made Dipping Sauce

TEMPURA PLATTER

Selection Of Tempura Seafood Including
Scallops, Oysters And Prawns With
Yuzu Dressing

ZUCCHINI AND GOAT CHEESE FRITTERS

Plated On A Bed Of Skordalia
(Greek Garlic Mashed Potatoes)

MEDITERRANEAN CRAB CAKES

With Seafood, Served With Spicy Home
Made Mayonnaise

CHORIZO AND TRUFFLE CROQUETTES

With Prawns, Served With Spicy Home
Made Mayonnaise

MUSSEL CLAYPOT

Mussels Served in a Fresh Chilli & Garlic
Pomodoro Sauce with Toasted Ciabatta

PACIFIC OYSTERS

~ Natural (6) 16.95 / (12) 27.95
~ Kilpatrick (6) 17.95/ (12) 28.95

MAINS

DUCK (GF)

Confit Duck Legs - Served With Silverbeet,
Butter Beans & Pomegranate Sauce With A
Touch Of Truffle Oil.

PAELLA

Unique Spanish Style Cooking Combining,
Seafood, Chicken & Chorizo Sausage

CHICKEN PARMIGIANA

Crumbed Chicken Breast, Topped With Napoli &
Mozzarella Cheese Served With Chips & Salad

BABYBACK RIBS

Gippsland Grainfed Country Pork Ribs Marinated
Overnight In Chefs Own New Orleans Homemade
Barbecue Sauce With Chips & Coleslaw

SAGANAKI CHICKEN (GF)

Chicken Breast Cooked With Prawns & Saganaki
Served With Rice & Feta Salad

MIXED GRILL

Scotch Fillet Steak, Chorizo, Chicken Tenderloins,
Homemade Lamb Koftas With Mint Yoghurt &
Fattoush Salad

SLOW ROASTED PULLED LAMB SHOULDER

Served On A Bed Of Hommus,
Topped With Roasted Capsicum Salsa

LEMON HERB CHICKEN

Grilled Chicken Breast With Yogurt And A
Chickpea And Cous Cous Salad Topped With A
Salsa Of Parsley And Rosemary

MOROCCAN BEEF

Served With Couscous & Chickpea Salad
Side Yogurt

RISOTTO

LAMB RISOTTO (GF)

Loin Strips Served With Pumpkin, Spinach &
Yoghurt On Top

CHICKEN RISOTTO (GF)

With Mushroom, Snow Peas & Truffle Oil

VEGETARIAN RISOTTO (GF)

With Pumpkin, Feta, Asparagus, Spinach
& Pinenuts

MARINARA (GF)

A Selection Of Seafood In White Wine &
Napoli Sauce

SIDE DISHES

WEDGES

Served With Sour Cream & Sweet Chilli Sauce

BOWL OF BEER BATTERED CHIPS

BOWL OF SEASONAL VEGETABLES (GF)

AIOLI

STEAK & SEAFOOD

CHARGRILLED EYE FILLET (250G) (GF)

Gippsland Premium Grassfed Eye Fillet Steak
Cooked To Your Liking With Jus, Mashed
Potatoes, Raspberry Glazed Onions &
Seasonal Vegetables

CHARGRILLED RIB EYE (400G)

Gippsland Premium Grassfed Rib Eye Steak
Cooked To Your Liking Served With Chips &
Salad Your Choice Of Peppercorn Or
Mushroom Sauce

FISH OF THE DAY (GF)

Ask Your Waiter/Waitress For Today's
Market Fresh Fish, Served With Seasonal Sides

CAJUN ATLANTIC SALMON

Served On Mashed Potatoes With Avocado Salsa
& Peperonata

CALAMARI AL LIMONE (GF)

Patagonian Squid, Lightly Dusted & Shallow Fried
With Lemon, Salad & Aioli

GARLIC PRAWNS (GF)

Tiger Prawns In Garlic & Parsley Served In A
White Wine Cream Sauce On A Bed Of Jasmine
Rice With Salad

CHILLI PRAWNS (GF)

Tiger Prawns In White Wine, Napoli Sauce, Spring
Onion & Chilli Served On A Bed Of Jasmine Rice
With Salad

SEAFOOD PLATE FOR ONE

Grilled Fish, Calamari, Oysters, Prawns, Scallops &
Baby Octopus. Served With Salad & Chips

FLATHEAD TAILS

Encrusted In Corona Beer Batter, Served With
Beer Battered Chips, Tartare Sauce & Salad

SEAFOOD HOT POT (GF)

Sweet & Spicy Seafood Stew Served With
Toasted Ciabatta