

# sit down packages

blakes feast  
*catering*

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## sit down package 1

2 course \$55

3 course \$75

### entree

steamed asparagus with poached egg, truffled hollandaise & parmesan shavings

cornmeal crusted prawn cakes with wild rocket & cucumber sambal

green leaf salad grilled goats cheese croutons, fig & walnuts

### main

steamed wild barramundi with stirfried asian greens, shitake broth & coriander-peanut pesto

sage-roasted chicken breast, ratatouille

roast lamb rump, spiced chickpea stew

### dessert

lemon brulee tart, clotted cream

tiramisu

sticky date pudding, butterscotch sauce

## sit down package 2

2 course \$60

3 course \$80

### entree

pumpkin tortellini mustard fruits, citrus butter

smoked salmon on potato pancakes with celeriac remoulade & salmon pearls

grilled quail saltimbocca on a salad of shaved fennel, grapes & feta

### main

grilled ocean trout with provencale vegetables & black olive oil

baked chicken breast with proscuitto, taleggio & creamed leeks

roast lamb rump with slow cooked beans & tomato kasundi

### dessert

saffron poached pears, mascapone, amaretti biscuits

blood orange meringue pie (seasonal)

white chocolate pannacotta, grilled figs, berry compote

## sit down package 3

2 course \$75

3 course \$100

### entree

hot & sour coconut broth moreton bay bug & char sui skewers

seared sea scallop tartlet with babaganouj & basil oil

roast fillet of veal, tuna mayo, roasted peppers, capers, baby cos

### main

bbq eye fillet steak with potato-parmesan gnoccho, portobello mushroom, salsa verde

five-spice roast duck with blood plum sauce & turnip cake

ocean trout coulibiac chive buerre blanc, yarra valley salmon pearls

### dessert

baby pavlova with passionfruit cream & mango cheek

champagne poached peach creme brulee with almond tuille

hazelnut dacquoise, chocolate cream, raspberries

additional charge \$10 per person for a 50/50 menu. Choose 1 item or two for 50/50.

For a menu tailored to your event, please speak to a blakes feast consultant. Please refer to the catering terms and conditions on the website.

\* Prices are GST Inclusive.

Please contact us for a full quotation. Waiters are a 4 hr min call \$43 per hr; \$53 per hr chef Mon-Sunday, public holidays \$70 per hr