



SAMPLE SITDOWN MENU

PRE-DINNER CANAPES

LEEK & CHEDDAR CROQUETTES, LEEK ASH AIOLI
FRESHLY SHUCKED COFFIN BAY OYSTER, SHALLOT & CHARDONNAY MIGNONETTE

ENTRE 50/50

TREACLE CURED KING SALMON, PASTRAMI SPICE, BEETROOT, GOATS CURD,
WALNUT, BITTER LEAVES
PORK BELLY, CAULIFLOWER, PICKLED GREEN TOMATO, SALTBUSH CRACKLING

MAIN 50/50

BLACK ANGUS SCOTCH FILLET, BEEF MARMALADE, CONFIT ONIONS, SALSA VERDE, SOURDOUGH
PANGRATTATO
CHICKEN BREAST & LEG, PARSNIP, CAVOLO NERO, BRAISED SHALLOT, TRUFFLED SAUCE

MAIN COURSE INCLUDES TWO SIDE DISHES & BREAD

SIDES

RADICCHIO, ICEBERG, SHAVED FENNEL, MANDARIN, HAZELNUT, BALSAMIC
TRIPLE COOKED POTATOES, ROSEMARY SALT
BREAD CLUB BAGUETTE, SEA SALT WHIPPED BUTTER

PLATED DESSERT

SMOKED MERINGUE, ROASTED PEARS, ESPRESSO CREAM, HAZELNUTS

MENU @ \$110PP

ALL PRICES EXCLUDE GST
CHEF REQUIRED FOR THIS MENU

THIS MENU IS AVAILABLE UNTIL OCTOBER 2021
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