

BANQUET - MENU

ENTREE

coconut roasted pork belly, som tum, crying tiger, crispy rice
yellowfin tuna sashimi, nashi, daikon, dashi cream, finger lime
pumpkin rice noodle roll, sesame sauce, sweet vinegar, onion oil

MAIN COURSE

smoked ocean trout, hispi cabbage, bonito & yuzu butter, pickled ginger
young chicken sate cooked over charcoal, cucumber, curry leaves
scotch fillet, kampot black pepper sauce, shitake cream, crispy onions

SIDES

chinese broccoli, black bean chilli oil, smoked egg yolk
fried & shaved brussels sprouts, lemon miso, chestnuts
tempura sweet potato, vinegar salt, wasabi mayonnaise

DESSERT

baked coconut custard, compressed pineapple, jasmine jelly, black sesame meringue
ginger tapioca, young coconut, mandarin

two course banquet from \$89 per person

three course banquet from \$122 per person

the above menu is a sample only, please contact us to discuss further options

**all prices exclude gst, minimum of 25 of any item, chef required for this menu style



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