

B O W L - F O O D - M E N U

VEGETARIAN

heirloom tomato, peach, burrata, hazelnuts, soft herbs, rye crisps, mustard oil	\$13.00
salsa verde risotto, shaved zucchini, pine nuts, reggiano	\$12.00
miso sesame glazed pumpkin, soba noodle, japanese pickles, jalapeno soy, nori crisps	\$12.00
tempura sweet potato & green papaya samla curry, turmeric, dill, vietnamese herbs, steamed rice	\$13.00
summer tomato caponata, rissoni, pine nuts, basil	\$12.00
pumpkin koftas, pumpkin seed hummus, fennel, walnut, goats cheese	\$14.00

SEAFOOD

panko crumbed flathead schnitzel, chips, remoulade sauce, lemon	\$15.00
smoked trout, stracciatella, cucumber, caramelized olive, dill oil	\$16.00
scallop & chive wonton, roasted chilli oil, chicken crackling	\$14.00
prawn & blue swimmer crab, avocado, pomelo, papaya, pickled lotus root	\$14.00
chilli fried school prawns, prawn rice, spring onion oil	\$14.00
barbequed squid, marinated peppers, chorizo, sherry vinegar	\$14.50

POULTRY

confit duck leg, blood plum & thai basil salad, smoky coconut jam	\$15.00
white cut chicken, black bean & shiitake, fragrant chicken rice	\$13.00
chicken & miso caesar, sugar cured bacon, reggiano, cosberg, croutons	\$12.00
classic paella: calaspara rice, chicken, chorizo, calamari, mussels, peas	\$16.00
grilled quail, sumac, baba ganoush, barberry & soft herb salad	\$17.00

MEAT

lamb & haloumi polpette, hummus, green harissa yoghurt, toasted seeds	\$15.00
ginger glazed pork belly, heirloom tomatoes, thai basil, mint, peanuts, kaffir lime sauce	\$15.00
wagyu beef ma po bolognaise, egg noodles, parmesan	\$15.50
russian pelmeni dumpling, slow cooked onions, dill oil, sour cream	\$13.00
lime cured beef, pineapple salad, green mango ,rice noodles crying tiger dressing	\$14.00

NB | all prices exclude gst | minimum of 20 of any item | chef required for this menu



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BLAKES
FEAST