

CANAPE - MENU

VEGETARIAN

asparagus fritter, sesame, green goddess	\$5.00
beetroot cappelletti, salted ricotta, broad bean cream	\$5.50
wattle seed cracker, pickled heirloom zucchini, almond feta, ribberries	\$5.00
truffled edamame & wood ear mushroom dumpling, coconut ponzu	\$5.50
salt & pepper tofu, sichuan eggplant	\$5.00
leek & cheddar croquettes, leek ash aioli	\$5.00
nectarine & ricotta tartlet, toasted sunflower	\$5.50
buffalo mozzarella, wasabi jelly, basil, sourdough	\$6.00
three cheese & chive donut	\$5.50

SEAFOOD

baby potato skins, taramasalata, avruga, fennel oil, lemon myrtle	\$5.50
snapper & coconut betel leaves, chilli jam, crispy shallots	\$6.00
kingfish & bonito tartare, finger lime, tapioca cracker	\$5.50
juniper cured king salmon, goats curd, pickled shallots, rye cracker	\$5.50
spicy ocean trout, rice cake, tobiko & lime	\$5.50
prawn & tarragon toast, yuzu mayo, herbs	\$6.50
skewered bbq king prawns & pancetta, salmoriglio	\$9.00
grilled bugtail, salt bush, burnt butter, lemon crumb	\$8.50
seared sea scallop, smoked corn puree, nduja	\$9.00

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



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BLAKES
FEAST

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POULTRY

chicken & sweetcorn tsukune, black vinegar, puffed rice	\$5.00
rendang chicken, peyek cracker, coconut sambal	\$6.00
chicken liver donut, davidson plum, macadamia nut praline	\$5.50
bannockburn chicken, baby spinach & truffled pecorino pillow sandwich	\$4.50
duck saltimbocca, sage & chestnut stuffing, sour cherry	\$6.00
peking duck pancake, chilli-pickled vegetables, hoisin	\$6.50
quail & kimchi croissant, roasted sesame kewpie	\$6.50
crisped zucchini flower, smoked chicken, gribiche	\$8.00

MEAT

pork belly lollipop, chilli caramel, pork crackle	\$6.00
parma prosciutto, caramelised peach crostini, fior de latte, black salt	\$6.50
pork belly okonomiyaki, white kimchi, ssamjang, lime cream	\$6.00
lamb pastilla, agave, smoked chili aioli	\$6.50
lamb shoulder tortellini, carrot puree, tarragon	\$6.00
lemongrass beef rice paper roll, black vinegar & green chili	\$5.50
cumin beef tartare, horseradish yoghurt, capers, kipfler chips	\$6.50
crispy beef korma, betel leaf, lemon pickle	\$7.00

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DESSERT

white chocolate mousse lamington, pickled cherry jam	\$5.50
lychee & young coconut brulee	\$6.00
caramelised pineapple ice cream cone, chocolate, toasted coconut	\$6.00
hazelnut, milk chocolate & sour raspberry gateau	\$5.50
almond friand, yuzu mousse, hibiscus gel	\$5.50
apricot & blackberry eton mess	\$5.50
strawberry cheesecake, davidson plum meringue, baby basil	\$5.50
banana cupcakes, malted milk ganache, caramelised white chocolate	\$5.00
compressed apple & miso caramel tart	\$5.50
labne, watermelon, pistachio & rose mini trifles	\$5.50

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