

COCKTAIL - MENU

VEGETARIAN

truffled edamame, parmesan & wood ear mushroom dumpling, coconut ponzu	\$6.00
smoked beetroot, beetroot cracker, cashew nut cheese, candied pomelo	\$5.50
crispy broccoli, vinegar salt, chilli	\$5.00
confit king brown mushroom, shallot jam, mushroom & wattleseed crumb	\$5.50
leek & cheddar croquettes, leek ash aioli	\$5.50
salt & pepper tofu, sichuan eggplant	\$5.50

SEAFOOD

baby potato skins, taramasalata, avruga, fennel oil, lemon myrtle	\$5.50
kingfish & bonito tartare, finger lime, tapioca cracker	\$6.00
white anchovy, shallot, sicilian olive & confit lemon tart	\$5.50
rice cake, spicy ocean trout, tobiko & lime	\$6.00
skewered bbq king prawns & pancetta, salmoriglio	\$9.50
rice crusted prawn & nori cake, dashi mayo, furikake, tamari	\$6.50
grilled bug tail, salt bush, burnt butter, lemon crumb	\$8.50
freshly shucked coffin bay oyster, pink lady, yuzu	\$6.00
seared sea scallop, smoked corn puree, nduja	\$8.00

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



1/18 Brixton Rise, Glen iris VIC 3146 phone - 03 9885 2777 - email info@blakesfeast.com.au - [web www.blakesfeast.com.au](http://www.blakesfeast.com.au)

BLAKES
FEAST

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POULTRY

stuffed chicken wings, pork & prawn mousse, xo sauce	\$6.50
bannockburn chicken, baby spinach & truffled pecorino pillow sandwich	\$4.50
masterstock poached chicken & coconut salad, asian herbs, shallots	\$6.00
five spiced duck rice paper roll, black vinegar & green chili	\$5.50
peking duck , spring onion blinis, cucumber, avruga aioli	\$9.00
quail and kimchi croissant, roasted sesame kewpie	\$6.50
ras al hannout spice quail & currant pithivier	\$7.00

MEAT

pork hock lollipop, chilli caramel, pork crackle	\$6.00
mini pork katsu bao, pineapple achar, pickled onion, coriander	\$9.00
parsnip okonomiyaki, pork belly, truffled kewpie, mandarin honey	\$6.00
lamb pastilla, agave, smoked chilli aioli	\$6.50
peppered lamb fillet crostini, truffled mushroom pate	\$6.50
cumin beef tartare, horseradish yoghurt, capers, kipfler chips	\$6.50
beef pastrami, smoked scamorza, baby onion brochette, sweet mustard jam	\$6.50

DESSERT

mandarin & bitter chocolate lollipop, sherbert	\$6.00
rhubarb, meringue & yoghurt cream mess	\$5.50
white chocolate mousse lamington, pickled cherry jam	\$6.00
anise cream, tres leche cake, orange jam, fennel	\$5.50
caramelised pineapple ice cream cone, chocolate, toasted coconut	\$6.00
quince & almond frangipane tart, macadamia crumble	\$6.00

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