

SIT - DOWN - MENU

ENTREE

prawn & blue swimmer crab, avocado, pomelo, papaya, pickled lotus root
kingfish sashimi, pressed cucumber, jalapeno, anchovy, puffed rice
heirloom tomato, peach, burrata, hazelnuts, soft herbs, rye crisps, mustard oil
confit duck leg, blood plum & thai basil salad, smoky coconut jam
chicken & miso caesar, sugar cured bacon, reggiano, cosberg, croutons
vitello tonnato: poached veal, tuna sauce, fennel, rockmelon, honey, macadamia
crisped zucchini flowers filled with cashew nut & golden raisin, shaved heirloom zucchini, green sauce

MAIN - COURSE

lightly smoked barramundi, grilled cos, taramasalata, pickled shallots, bottarga, lemon myrtle
XO crusted ocean trout, snow peas, ginger-yuzu butter
confit tomato tortellini, parmesan curd, black olive, sorrel
poached chicken, fenugreek, peas, whipped onion, chicken skin
pressed pork hock, fondant dutch carrots, curry leaf, yoghurt, crackling
grass fed angus beef sirloin, broccoli cream, gentleman's relish, horseradish
lamb noisette, goats' cheese, mint, spring peas & pods
miso glazed crispy king brown mushrooms, sweetcorn, black garlic, sesame

DESSERT

raspberry custard, davidson plum, white chocolate, raspberry crisp
dark chocolate "boca negra", espresso cream, wattle seed granola, charred pineapple
rice pudding, miso, apple textures
sesame cheesecake, pressed filo, whipped yoghurt, medjool date, walnut
apricot curd, burnt meringue, blackberry & coconut

two course sit down menu from \$70

three course sit down menu from \$90

main course includes two side dishes & bread. please contact us to discuss further options

NB | all prices exclude gst | minimum of 15 of any item | chef required for this menu



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