

# 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  
wagyu rump cap, 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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