

SITDOWN MENUS

1/18 Brixton Rise, Glen iris VIC 3146 phone 9885 2777 fax 9885 2722 email info@blakesfeast.com.au web www.blakesfeast.com.au



ENTREE

hot-smoked ocean trout, yuzu pearls, radish salad, wasabi cream fraiche

rice noodle cannelloni of blueswimmer crab & asparagus, ginger-soy butter, coriander-peanut pesto

grilled quail, chermoula butter, black lentil, grilled peach & mache salad, gamay vinaigrette

mosaic rabbit and pistachio terrine, figs, watercress, truffle brioche

gremolata-crumbed buffalo mozzarella, heirloom tomatoes, basil oil, aged balsamic

wagyu porterhouse carpaccio, parmesan onions, fried pea panisse, lemon oil

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MAIN

roast barramundi, smoked corn puree, saffron scallop pie, chervil oil

chicken ballotine, fried kipfler potato lyonnaise, green beans lardo, black garlic jus

baked duck maryland, ginger-pumpkin mash, chilli spring greens, mandarin & star anise sauce

roasted salt bush rack of lamb, lamb shank croquette, pea puree, mint jelly

braised western plains pig jowl, crispy hock, chilli caramel, sour pineapple, creamed lotus root

bbq eye fillet of beef, short rib tortellini, roasted truss cherry tomatoes, miso butter

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DESSERT

sichuan pavlova, strawberries, vanilla cream, micro basil

"black forest" dark chocolate mousse, chocolate soil, kirsch cream, cherry gel, shiso

baked cointreau custard, almond praline, marmalade cream, compressed nectarine

coconut pannacotta, mango jelly, popcorn floss, micro mint

all packages are served with two appropriate side dishes & crusty artisan bread & butter

2 COURSE \$70 + GST

3 COURSE \$90 + GST