

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



TWO COURSE | \$70 PP + GST

THREE COURSE | \$90 PP + GST

ENTREE

kingfish tartare, togarashi, shiso leaves, son-in-law quail egg, gaufrette potatoes

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

crispy skinned pork belly, compressed green mango, micro-herbs, chilli-caramel sauce

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

gorgonzola pannacotta, scorched figs, caramelized witlof, smoked walnuts, vincotto

cold roast cauliflower soup, chorizo crumbs, duck liver parfait & Four Pillars gin marmalade crostini

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MAINS

crispy skinned snapper fillet, cucumber & daikon kim chi, three flavoured sauce, lotus crisps

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

crisped zucchini blossoms filled with goat's curd, nicoise salad, smoked tomato dressing

sichuan fried young chicken, masterstock broth, prickly ash, bok choy, plum chutney

bbq duck breast, parsnip puree, pickled baby beets, green pineapple achar

double-cut Three Rivers lamb chops cooked over charcoal, pea & mint fritters, blackberry relish

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

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DESSERT

coconut custard, mango and papaya salad, crystallised ginger and sesame wafer

white chocolate and fig tart, pomegranate syrup, lemon ice-cream

chocolate sable, caramel chocolate mousse, hazelnut brittle, creme fraiche

baked mascarpone cheesecake, fresh raspberries, raspberry puree, sour cream ice-cream

vanilla pannacotta, poached peaches, blackberries, shortbread crumble and lavender

strawberry & turkish delight eton mess, double cream, pomegranate pearls, crushed pistachio

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