

# SITDOWN MENUS

1/18 Brixton Rise, Glen iris VIC 3146 phone 9885 2777 fax 9885 2722 email [info@blakesfeast.com.au](mailto:info@blakesfeast.com.au) web [www.blakesfeast.com.au](http://www.blakesfeast.com.au)



## ENTREE

twice baked goats cheese soufflé, pickled heirloom beetroots, smoked chestnuts, quince vincotto

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

grilled king prawns, cucumber & daikon kim chi, three flavoured sauce, lotus root crisps

duck ragu, potato gnocchi, broad beans, truffled pecorino

crisp pork hock, caramel sauce, green mango salad, chilli vinegar

beef fillet carpaccio, horseradish crème fraiche, parmesan beignet, micro herbs

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## MAIN

wild mushroom pansotti, truffled spinach sauce, jerusalem artichoke chips

crispy skinned snapper fillet, bouillabaisse of clams, baby octopus & fennel, black olive powder, rouille

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

half bannockburn chicken pan fried in garlic & rosemary, porcini mushroom, red peppers, tiny caper

beef tenderloin, sticky cheek, bone marrow soufflé, pea puree, pinot jus

pink-roasted lamb loin, masala lamb shoulder b'stilla, sheep's milk labna, moilee sauce

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## DESSERT

warm banana & croissant pudding, vanilla ice cream

baked butterscotch custard, cinnamon pears, vanilla double cream, almond praline

bitter chocolate tart, pistachio crumbs, pistachio ice cream

buttermilk panna cotta, caramel, poached rhubarb, popcorn floss

coconut pavlova, passionfruit cream, caramelised banana, toasted coconut, white chocolate shards

chocolate & nutella fondant, crème fraiche ice cream, maple crumble

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

2 COURSE \$70 + GST

3 COURSE \$90 + GST