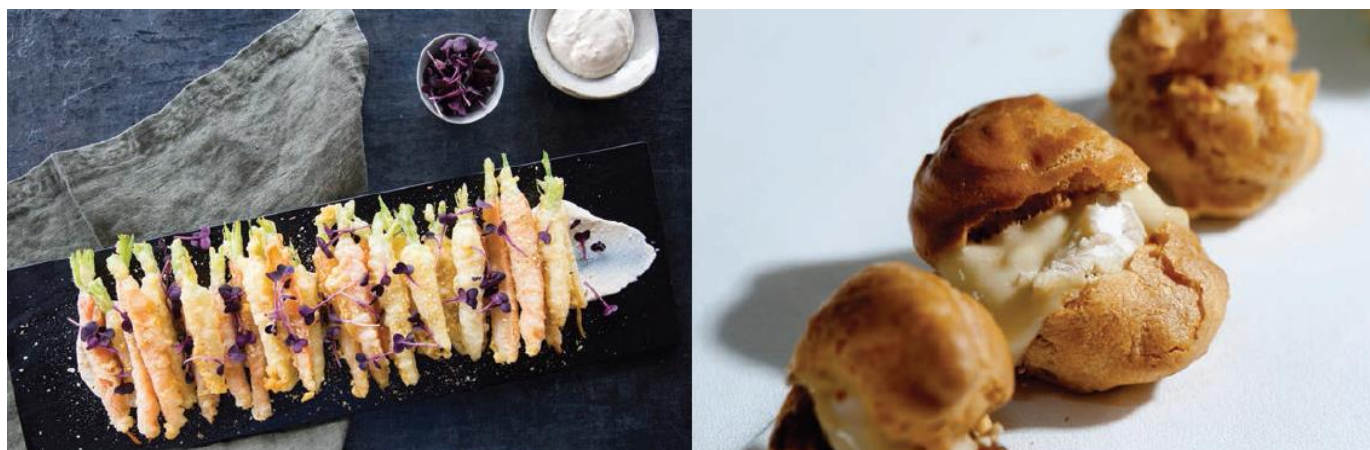


COCKTAIL MENU

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



VEGETARIAN

- fried lime & coconut pethis, masala yoghurt 5
- goat's cheese & potato beignets, 5
- steamed pumpkin tortellini, citrus butter, mustard fruits 6
- vegetable & shiitake spring rolls 5
- basil polenta, mushroom ragu & raclette 5
- goat's curd & cherry tomato tartlet, purple basil 5
- cheesy stuffed & fried jalapeno peppers 5
- pea, fennel & salted ricotta arancini 5
- deep fried tofu, japanese pickled vegetables, black sesame seeds 5.5
- mushroom & fontina pasties 5
- vegetarian vietnamese rice paper rolls, mint, hot peanut sambal 5
- crisped zucchini flowers, feta crumble, truffled honey drizzle 5.5

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SEAFOOD

- tempura of miso-marinated tasmanian salmon in nori seaweed 5
- seared sea scallop tartlets, taramasalata & chervil 5
- sydney rock oyster & bloody mary shooter 6
- crisped king prawns, ginger sauce 6
- corn, crab & jalapeno fritter, coriander salsa 6
- crayfish salad, sweetfish sauce, mint & coriander 7
- mini smoked salmon stack, pickled cucumber, gaufrette potatoes 5
- tunisian kingfish ceviche on squid ink crackers 5
- tuna tataki, wasabi avocado, sesame seaweed salad 5
- tasmanian pacific oysters, raspberry-shallot vinegar 6
- king george whiting 'fish fingers', citrus mayo 5
- grilled spiced prawn shish, cajun remoulade 5.5
- grilled bugtail, pickled mango, sweet chilli jam, fried shallots 6
- smoked salmon corncake, horseradish cream 5
- dukkah rubbed whole grilled king prawns, mint relish 5
- beetroot & vodka cured trout, shaved fennel, goat curd 5
- whitefish and ginger wontons, coriander chilli sauce 5
- seared sea scallop, chorizo, corn puree, coriander oil 5
- yabbie, leek & saffron mini pies 5
- takoyaki balls, bonito flakes, kewpie mayo 5
- rare-seared tuna, wasabi mayo & watercress mini buns 6.50

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POULTRY

- ras al hannout spiced quail & currant mini pies 5
- chicken, shiitake & garlic chive wontons, spring onion black vinegar 5
- poached chicken & coconut salad, asian herbs 5
- peking duck pancakes, spring onion, cucumber, hoisin 5
- chicken, semillon & seed mustard mini pies 5
- roast duck & pickled mango rice paper rolls 6
- quail saltimbocca, hummus crouton 5
- kentucky fried quail soft taco, grilled bacon, pineapple & mint salsa 7.5
- roast quail breast, foie gras & fig wrapped in jamon 6
- crispy sichuan chicken bao, chilli-pickled vegetables, hoisin, peanuts, spring onion 6

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MEAT

- peppered lamb fillet crostini, truffled mushroom pate 6
- wagyu rump skewers, chimichurri sauce 5
- lamb, mint and molten mozzarella koftas, tzatziki 5.5
- twice-cooked suckling pig, green mango salad 5.5
- beef chevap sausage rolls, tomato kasundi 5
- lamb & quince tagine mini pies 5
- venison tartare crostini, beetroot relish 5
- asparagus & jamon spear, romesco sauce 5
- chorizo, roasted pepper & goat's cheese pizzettas 5
- vitello tonnata crostini, roasted peppers, crisped capers 5
- steamed pork buns 5
- pulled pork, jalapeno & jack cheese toasties 5
- veal ragu & molten buffalo mozzarella arancini 5
- rabbit empanadas 5.5
- okonomiyaki, crisped pork belly, teriyaki sauce 6
- chorizo, artichoke & potato croquettes 5
- scotch quail egg, brioche crumbs, truffle oil mayo 6

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SWEET

yoghurt pannacotta, mango jelly, thai basil & sesame meringue 6

mini pavs, passionfruit cream, caramelised banana 5

salted caramel mousse waffle cones 5

sour raspberry & milk chocolate tartlets 5

vanilla custard, elderflower, coconut & strawberry trifle 6

gianduja brownie, caramel mousse & hazelnut 5

baked yuzu custard, lychee & mint compote 5

almond friand & citrus mousse gateau, lemon curd 5

passionfruit meringue tartlet 5

raspberry & cereal crunch truffle pops 5

pedro ximenez baby tiramisu 6

organic strawberry fritters, vanilla mascarpone, fig vincotto 5

italian doughnuts filled with sour cherry jam 5

young coconut & white chocolate gelato cones 5