

Three Course Menu

Menu subject to change every week

Assorted Entrée Platter

Satay Chicken Wings with rice

Bolotti bean & Pepperoni Soup

Spiced Squid with Lime Aioli

Main Course

Crispy Skin Atlantic Salmon fillet with asparagus, steamed rice & hollandaise

Chicken Supreme wrapped in bacon topped with avocado and melted brie cheese

Slow Roast Pork belly with cranberry, apple, potato gratin & apple sauce

Herb Crusted Barramundi fillet on mash with sweet pea puree

Crispy Skin Roast Duck spring onion mash, broccolini & orange brandy sauce

Veal San Remo with king prawns, smoked salmon, asparagus, cream and garlic

Lamb Rump with chorizo & herb stuffings, Yorkshire pudding & mint-pea puree

Surf 'n Turf Scotch fillet on mash with king prawns, red wine jus and hollandaise

King Prawns Linguine with fresh tomato, basil rocket, lemon dressing & olive oil

Gourmet Ravioli with Mushroom, Ricotta, baby spinach & cream

Dessert Platter

Maple syrup Creme Brulle

Raspberry Icecream with fresh strawberry and chocolate sauce

Please ask for Vegetarian & Gluten Free Options

Price

Sunday to Thursday

Three Course \$45pp & Two Course \$39pp

Friday & Saturday Dinners

Three Course \$55pp & Two Course \$45pp

Add extra \$6per person for individual Entrée & Desserts (instead of entree & dessert platter)

\$35pp shared banquet menu available for For Sunday & mid week functions

www.blakesgrill.com.au

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