



## 9-5 BY BLAKES FEAST

blakes feast can create that restaurant experience in your office from our drop-off range of high-end sandwiches & salads for working lunches, mid-level side-board buffets or a no holds barred boardroom lunch as well as product launch cocktail parties. With our 9 to 5 offering, blakes feast can be everything to everyone.

### what you need to know

orders can be made via phone (03) 9885 2777 or email [info@blakesfeast.com.au](mailto:info@blakesfeast.com.au).

we require at least 2 full business days notice for all orders.

**cancellations:** no cancellations within 2 business days of the event.

**delivery:** delivery is free for orders over \$500+gst, \$50 delivery for all orders under \$500.

**minimums:** minimum order \$350 + gst + delivery.

**dietary requirements:** we are able to accommodate dietary requirements on request, please note the following key.

V - vegetarian  
Vg - vegan  
D - dairy free  
G - gluten free

# BREAKFAST

BLAKES  
FEAST

## cold

breakfast bowl - organic poached egg, sauteed kale, mushrooms, roasted tomato, goats cheese (V G)	\$8.5
corn fritters with guacamole (V) (add smoked salmon 50c)	\$5.5
heirloom tomato & brie mini croissant (V) (add ham 50c)	\$5.5
chorizo, caramelised onion, spinach & feta muffin	\$5.0
raw superfood bircher (Vg)	\$6.0
yoghurt pots, seasonal fruit pistachio crumble	\$6.0
banana bread, maple butter	\$5.0
freshly baked muffin of the day	\$5.0
paleo fruit loaf (D G)	\$5.5
assorted breakfast pastries (danishes, almond & chocolate croissants)	\$5.0
fresh cut seasonal fruit platter	\$6.0

## hot

hand-cut leg ham & comte gruyere mini croque monsieur	\$6.0
merguez sausage, spinach & feta empanadas	\$5.5
bacon, egg & tomato relish mini brioche roll	\$6.0
mushroom, wild garlic, thyme & taleggio tart (V)	\$5.5
ham, egg, cherry tomato, caramelised onion & ricotta tart	\$5.5
mini hot smoked ocean trout, dill & potato quinoa cakes, horseradish mayo (G)	\$7.0
chocolate & banana mini french toast	\$5.0
coconut & chia pikelets, rhubarb compote (G)	\$5.0

## individual glass bottle beverages

capi sparkling or still mineral water (min 10)	\$4.5
capi fruit sodas (min 10)	\$4.5
organic orange juice (min 10)	\$5.5
organic apple juice (min 10)	\$5.5
jakes green juice (min 20)	\$6.0
seasonal mixed juice (min 20)	\$6.0

## minimum quantities:

10 pieces per item.

**includes:** platters, white cocktail napkins, wooden disposable cutlery & straws (if required).

**staff:** should you require staff, waiters are \$45 per hour (minimum 4 hours).

**please note:** hot items leave our kitchen hot, however they may only be warm/room temperature when they get to you.

**GST:** all quoted prices are exclusive of GST.

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# MORNING & AFTERNOON TEA

BLAKES  
FEAST

## hot

jerusalem artichoke, oyster mushroom & taleggio tart (V)	\$5.5
ham, egg, cherry tomato, caramelised onion & ricotta tart	\$5.5
beef chevap sausage rolls, tomato kasundi	\$5.0
chicken, leek & seed mustard midi pies	\$5.5
lamb shoulder, potato & pea pastie	\$5.5

## cold

reuben croissant - pastrami, sauerkraut, swiss cheese, dill pickle, truffled mustard	\$6.5
smoked salmon corncake, horseradish cream	\$6.0
vegetarian vietnamese rice paper rolls, peanut sambal (V G D)	\$6.0
caramelised onion & gruyere palmiers (V)	\$5.0
BLAT mini bagel - bacon, cos, avocado, tomato, seed mustard mayo (D)	\$5.5

## sweet

cumquat, thyme & hazelnut financier (G)	\$5.5
carrot cakes, cream cheese icing	\$6.0
sticky date pudding cakes, dulce de leche icing	\$6.0
apple & rhubarb teacake	\$6.0
gingerbread cake, cream cheese icing	\$6.0
valhrona chocolate & jam lamington	\$5.0
portuguese custard tart	\$5.5
cherry frangipane tart	\$5.5
caramel macadamia tarts	\$5.5
sour raspberry rocky road (G)	\$5.5
paleo fruit loaf (D G)	\$5.5
cranberry & apricot power balls (Vg G D)	\$4.0
jam filled spiced cookies	\$4.5
fresh cut seasonal fruit platter	\$6.0

## individual glass bottle beverages

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capi fruit sodas (min 10)	\$4.5
organic orange juice (min 10)	\$5.5
organic apple juice (min 10)	\$5.5
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# LUNCH - SANDWICHES

BLAKES  
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## vegetarian

balsamic roasted beetroot, feta, walnut & mache

caprese - heirloom tomato, buffalo mozzarella & basil mayo

chopped egg & chive

sliced grilled veg, goats cheese, pesto & rocket

zucchini, mint & haloumi fritter, slaw, tahini yoghurt

## fish

smoked salmon, cucumber, spanish onion, spinach, dill cream cheese

tunisian tuna, potato, egg, capers, parsley, lemon (D)

smoked ocean trout, pickled heirloom vegetables, rocket & goats curd

egg, smoked salmon, horseradish mayo & chervil (D)

## poultry

roast bannockburn chicken, truffled pecorino & baby spinach

turkey, bacon, slow-roasted tomato, cos & seed mustard mayo (D)

chicken tonnata - poached chicken, tuna mayo, crispy capers & roast peppers (D)

chermoula chicken, tahini yoghurt & beetroot coleslaw

smoked turkey, brie, peach chutney & radicchio

## meat

bbq hangar steak, southern slaw, pickles, chipotle mayo (D)

chimichurri leg of lamb, grilled eggplant, roasted bell peppers, feta, caramelised onion

wagyu bresaola mini bagel, black pepper cream cheese, pickled heirloom vegetables

roast beef, cheddar, dijon mayo, onion jam, rocket

hand-cut leg ham, brie, tomato, cos lettuce & mustard mayo

blakes club - corned beef, egg mayo, tomato, pickled cucumber, iceberg, mustard relish (D)

## PACKAGES

### standard sandwich lunch package

\$16.5 pp

an assortment of 3 wraps, rolls & baguettes with your choice of fillings.

### premium sandwich & salad lunch package

\$22.0 pp

1 x pillow sandwich 2 x roll/ bagel/ciabatta/baguette/ wrap (of your selected fillings) & a boxed salad of your choice.

### minimum quantities:

10 pieces per item.

**includes:** platters, white cocktail napkins, wooden disposable cutlery & straws (if required).

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# LUNCH - SALADS

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## vegetarian

chermoula roasted vegetable & cypriot grain salad, pomegranate, sumac yoghurt

baby beetroot, rocket, goats cheese & walnut salad, aged balsamic

turmeric roasted cauliflower, kale, sweet potato & chickpea salad, parsley, tahini vinaigrette (Vg D)

## poultry

texan bbq chicken breast, kipfler potatoes, grilled corn, peppers, coriander, chipotle dressing (G)

grilled chicken caesar salad, baby cos, candied bacon, parmesan, anchovy

vietnamese chicken slaw, asian herbs, fried shallots, nuoc nam dressing (D G)

## fish

miso salmon & soba noodle salad, shiitake mushrooms, sesame seaweed, ginger-soy dressing (D)

tuna nicoise, heirloom tomatoes, baby green beans, egg, spanish onion, kalamata olives (D G)

prawn & char sui pork som tam salad, nuoc nam dressing (D G)

## meat

middle eastern lamb & freekeh salad, spice roasted vegetables, smoked almonds, pomegranate & goats cheese

baby cos caesar - lardons, croutons, anchovy & parmesan

puy lentil, char sui pork, roasted beetroot, feta & hazelnut salad (G)

thai beef salad, vermicelli noodles, asian herbs, nuoc nam dressing (G D)

## individual glass bottle beverages

capi sparkling or still mineral water \$4.5 (min 10)

capi fruit sodas (min 10) \$4.5

organic orange juice (min 10) \$5.5

organic apple juice (min 10) \$5.5

jakes green juice (min 20) \$6.0

seasonal mixed juice (min 20) \$6.0

## minimum quantities:

10 pieces per item.

**includes:** platters, white cocktail napkins, wooden disposable cutlery & straws (if required).

**staff:** should you require staff, waiters are \$45 per hour (minimum 4 hours).

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# LUNCH - SOMETHING DIFFERENT

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## burrito bowls

\$20.0 pp

bbq chicken, tomato dirty brown rice, chipotle, corn & black bean salsa, guacamole, jalapeno crema (G)

bbq salmon, tomato dirty brown rice, chipotle, corn & black bean salsa, guacamole, jalapeno crema (G)

roasted sweet potato, tomato dirty brown rice, chipotle, corn & black bean salsa, guacamole, jalapeno crema (V G)

## poke bowls

\$20.0 pp

salmon poke, brown rice, edamame, avocado, nori, macadamia nuts, pickled ginger, ponzu dressing (G D)

poached chicken, spinach, carrot, cucumber, pickled radish, quinoa, sesame-soy vinaigrette (G D)

marinated tofu, soba noodle, seaweed salad, shiitake mushrooms, pickled cucumber, black sesame, ginger-soy dressing (Vg)

## not your average sandwich

we recommend 3 pieces per person as a lunch replacement. Prices are listed per piece.

chicken deluxe - roasted salt-brined chicken, bacon jam, provolone, pickled onion, cos, mayo (D) \$7.5

duck terrine, radicchio & peach chutney mini ciabatta (D) \$7.5

bbq pork banh mi, chilli-pickled vegetables, paté, coriander, hoisin (D) \$8.0

king prawn brioche bun, tarragon mayo, watercress \$8.0

confit tuna, baby green beans, olive, egg, heirloom tomato, ortiz anchovy (D) \$9.0

## individual glass bottle beverages

capi sparkling or still mineral water \$4.5 (min 10)

capi fruit sodas (min 10) \$4.5

organic orange juice (min 10) \$5.5

organic apple juice (min 10) \$5.5

jakes green juice (min 20) \$6.0

seasonal mixed juice (min 20) \$6.0

## minimum quantities:

15 pieces per item.

**includes:** platters, white cocktail napkins, wooden disposable cutlery & straws (if required).

**staff:** should you require staff, waiters are \$45 per hour (minimum 4 hours).

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# LUNCH – HEAT & SERVE

BLAKES  
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## heat & serve lunch package

all dishes are delivered in foils, with heating instructions and served with seasonal garden salad. Individual prices as per list.

### individual dishes

syrian chicken, goats cheese mashed potato (G)	\$22.0
potato gnocchi, duck ragu, tomato, olives, shaved parmesan	\$25.0
moroccan vegetable & chickpea tagine, pistachio & currant quinoa, coriander yoghurt (V G)	\$22.0
slow-cooked lamb shanks, parmesan polenta	\$28.0
classic veal lasagne	\$20.0
tuscan vegetable & buffalo mozzarella lasagne (V)	\$20.0

### individual glass bottle beverages

capi sparkling or still mineral water (min 10)	\$4.5
capi fruit sodas (min 10)	\$4.5
organic orange juice (min 10)	\$5.5
organic apple juice (min 10)	\$5.5
jakes green juice (min 20)	\$6.0
seasonal mixed juice (min 20)	\$6.0

### minimum quantities:

15 pax per menu item.

**includes:** platters, white cocktail napkins, wooden disposable cutlery & straws (if required).

**staff:** should you require staff, waiters are \$45 per hour (minimum 4 hours).

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# LUNCH – BUFFET

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## buffet lunch package \$45.0 pp

2 x proteins & 3 x salads of your choice  
with crusty bread & butter.

### proteins

lemon & garlic roast leg of lamb,  
chimichurri sauce (D G)

bbq wagyu rump, truffled mustard (D G)

applewood smoked salmon fillet, dill aioli  
(D G)

chermoula chicken skewers, tahini  
yoghurt

poached chicken tonnata, tuna mayo,  
roasted peppers, crisped capers (D G)

### one of these

orecchiette salad with broccoli, pea &  
chilli, torn buffalo mozzarella (V)

potato, spring onion, seed-mustard mayo  
(V D G)

soba noodle salad with broccoli,  
asparagus, snowpeas, sesame seaweed,  
marinated mushrooms, ginger-soy  
dressing (Vg)

### then one of these

couscous, spiced-roasted vegetables (V)

baby beet, puy lentil, goats cheese &  
walnut salad (V)

caramelised pumpkin, quinoa, spinach,  
feta & pine nut salad (V G)

### then a salad to finish

cabbage & apple slaw, chopped herbs,  
cider vinaigrette (Vg D G)

classic garden salad, aged balsamic  
(Vg D G)

baby cos, shaved fennel, qukes, dill, citrus  
dressing (Vg D G)

### individual glass bottle beverages

organic orange juice \$5.5

organic apple juice \$5.5

jakes green juice (min 20) \$5.5

capi sparkling & still mineral  
water & fruit sodas \$4.5

seasonal mixed fruit juice (min 20) \$5.5  
(capi, oj, aj, green and seasonal)

### minimum quantities:

15 pax per menu item.

**includes:** platters, white  
cocktail napkins, wooden  
disposable cutlery & straws  
(if required).

**staff:** should you require staff,  
waiters are \$45 per hour  
(minimum 4 hours).

**Delivery:** a delivery, labour &  
collection charge of \$150 +  
gst applies to all orders.

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our kitchen hot, however  
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