



**Our menu is designed for sharing**

**Dishes will be served as they are prepared**

### **Menu Key**

**Level of chilli:**

+ mild

++ medium

+++ hot

**Dietary requirements:**

**gf** – gluten free

**df** – dairy free

**v** – vegetarian

**vegan** – vegan

**og** – onion / garlic free

**Please inform your server of any dietary requirements.**

**We take pride in catering for every palate.**

**We are happy to adjust most dishes when requested.**

**Menu items subject to availability.**

## Small

### Steamed Edamame

9

Steamed edamame beans with your choice of Maldon sea salt or chipotle lime-salt (vegan, gf, df, og)

### Steamed Dumplings (df)

- Vegetarian (5) (vegan) **14**
- Galbi (Korean) beef (4) **15**
- Szechuan pork (5) **16**

With white vinegar-soy sauce, coriander, kombu, shallots and mixed chilli flakes (+)

### Haloumi Bao (2)

18

Golden fried salty haloumi with spiced pineapple chutney (v, og on req) (+)

### Tiger Prawn Bao (2)

22

Chilli, honey and coconut seared tiger prawn, Asian slaw, wasabi mayo (+)

## Medium

<b>Caramelised Pumpkin Salad</b>	<b>28</b>
Oven baked butternut pumpkin, honey-glazed grapefruit on a salad of beetroot crisps, roasted sunflower seeds, rocket and soft fetta (v, gf, vegan on req)	
<b>Yusu King Fish Sashimi</b>	<b>34</b>
Cured king fish, yusu-ponsu sauce, honey-pickled fennel, pollack roe curd, radish (gf, og on req, df)	
<b>Panko Tiger Prawns</b>	<b>24</b>
Crispy crumbed tiger prawns (6) with umami plum mayo, rocket salad and fresh lemon	
<b>Yulmu Satay Skewers</b>	<b>25</b>
Your choice of chicken (gf) or fried tofu (vegan) hot-spiced skewers (3), with a salad of cucumber, coriander, red onion and fresh lime (+)	
<b>Pork Hock Terrine</b>	<b>26</b>
Sliced pork terrine with wholegrain French mustard on sesame-roasted wombok salsa, red chilli, tajin spice (gf, df on req) (+)	
<b>Beef Bulgogi Noodle Salad</b>	<b>28</b>
Seared sirloin strips, glass noodles, bean shoots coriander, fresh chilli and lime, namjim dressing (gf, df) (+)	

## Larger

**Sesame - Miso Roasted Eggplant** 28

Miso roasted eggplant, sauteed gai lan, sesame-miso reduction, crushed nori (vegan, gf, df)

**King Fish** 41

Salt cured and roasted kingfish fillet with fish-bone broth cream sauce, sesame-roasted leek, shiso and preserved lemon oil (gf)

**“Yum Yum” Korean Chicken** 37

Boneless buttermilk-marinated Maryland crispy fried chicken on crunchy prawn crackers with red cabbage slaw, Yangnyum Korean sauce (++)

**Beef Short Rib** 41

Slow cooked rib with rice wine Dongpa sauce, sauteed cabbage and a salad of aromatic herbs, bean shoots, fresh chilli and lime (gf, df) (+)

## On the Side

**Roasted Kim Chi** 14

Sesame and apricot roasted wombok, crispy shallots (gf, df)

**Asian Greens** 14

Steamed greens with chilli and oat milk reduction, roasted coconut flakes (vegan, df, gf) (+)

**Golden Fries** 11

Fries with thyme salt, chipotle mayo (vegan on req, og, df, gf)

**Steamed Rice** 3.5pp

Sushi rice, kombu (Korean kelp) (gf, vegan)

## Something Sweet / To Share

<b>Salted-Butter Crème Caramel</b>	<b>17</b>
Classic crème caramel, layered filo pastry, almond cream, pistachio ice cream (gf on req)	
<b>Citrus Pear</b>	<b>17</b>
Barolo infused pear, citrus zest, fine praline, vanilla bean ice cream (gf, vegan on req)	
<b>Saucisson Sharing Plate</b>	<b>29</b>
Cured pork sausage, Comte cheese, honey-quinoa toasted walnuts, fig paste, cornichons, crackers (gf on request)	

**Thank you for your visit!**

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