



@blondiebarmelb

FROM 5PM

AL FRESCO DINNER MENU

SMALL & MEDIUM

EDAMAME - 11

Steamed edamame with ginger- lime salt
(Vegan, GF, OG)

VEGAN STEAMED DUMPLINGS (4) - 14

Steamed dumplings with Asian vegetables, served with a tangy kombu and white vinegar sauce garnished with shallot, sesame and chilli flakes (Vegan)

PRAWN HA GAO DUMPLINGS (4) - 16

Steamed prawn dumplings served with a tangy kombu and white wine vinegar sauce, garnished with shallot, sesame and chilli flakes (OG on request)

COCONUT CORN RIBS - 22

Roasted corn ribs with coconut and parmesan seasoning, crisp cos lettuce, sultanas, citrus-dill cream cheese (V, GF)

HALOUMI BAO (2) - 20

Soft bao buns filled with crispy golden-fried haloumi cheese, sweet-spicy pineapple chutney and slaw (V, OG on request) (+)

SLOW-COOKED BEEF BAO (2) - 22

Soft bao buns filled with braised beef, pickled zucchini, slaw and house made capsicum relish (+)

ITAMESHI RISOTTO - 22

Sushi rice cooked in a miso-dashi broth with pumpkin, carrot and field mushroom reduction, sesame-kimchi relish, Grana Padano (V, Vegan on req)

MUSHROOM PATE - 25

House made pate, dried shitake, cornichons, baby capers and sundried tomato salsa. Served with warmed ficelle (V, GF on request, OG on request)

LARGER

FISH & SALAD - 32

Crispy flathead fillets (2), aromatic herb and crunchy noodle salad, house-made green chilli ponzu mayo

“YUM YUM” KOREAN CHICKEN - 38

Boneless buttermilk-marinated Maryland crispy fried chicken on crunchy prawn crackers with tangy cabbage slaw, Yang-nyum Korean sauce. (++)

ON THE SIDE

STEAMED RICE - 3.5pp

Sushi rice (Vegan, GF)

FRIES - 15

Shoestring fries with thyme salt, house-made ranch sauce (GF, Vegan on request, OG on request)

SEASONAL GREENS - 16

Stir-fried green-leaf vegetables with a soybean, chilli and mushroom sauce
(Vegan, GF, OG on request) (+)

SOMETHING SWEET

COCONUT CRÈME BRULÉE - 16

Crème brulée with cinnamon-orange blossom poached pear (GF)

BAKED CREAM CHEESECAKE - 16

Housemade berry compote, warmed caramel and lemon sorbet

V - Vegetarian | DF - Dairy Free | GF - Gluten Free | OG - Onion & Garlic Free | (+) - Spice Level

Dishes will be served as they are prepared | Please inform your server of any dietary requirements
Bills can be split evenly, not itemised | Menu items subject to availability