



@blondiebarmelb

FROM 5PM

AL FRESCO DINNER MENU

SMALL & MEDIUM

STEAMED EDAMAME - 11

Steamed edamame with lemongrass and kaffir 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)

SMASHED CUCUMBER SALAD - 18

Cucumber with herb infused cream cheese, toasted sesame seeds, and preserved lemon dressing. (GF, OG, Vegan on request)

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. (+)

MISO EGGPLANT - 22

Roasted eggplant, miso-sesame silken tofu and crispy garlic shoots (Vegan, GF, OG 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

CALAMARI - 32

Ginger and garlic marinated calamari, yuzu-pickled fennel, fresh salad and herb aioli.

“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)

GOLDEN FRIES - 14

Fries with aromatic thyme salt, house-made ranch sauce. (GF, Vegan on request, OG on request)

GREENS - 16

Sauteed green-leaf vegetables with a soybean-parsnip puree, drizzled with Szechuan chili oil. (Vegan, GF, OG on request) (+)

SOMETHING SWEET

COCONUT CRÈME BRULÉE - 16

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

DUO GELATO - 16

Two flavours with sesame cracker, banana chips and candied walnuts. (GF on request)

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