

share

Garlic and herb sourdough v	8
Buffalo wings	14
Woodfire cooked and finished in fryer, tossed in homemade chilli sauce, served with herbed yoghurt	
Tomato and basil bruschetta v	14
Bush rainbow tomatoes with sweet balsamic and shaved parmesan	
Crispy salt & pepper squid	20.5
Flash fried local squid with nam jim sauce, crispy rice noodles, rocket & lemon	
Antipasto for two	27
Chilli tiger prawns, olives & fetta, honey glazed ham, San Daniel Prosciutto, crispy squid, grilled chorizo, beetroot & hummus dip & toasted bread	
Chilli mussels	½kg 21 1kg 32
Cooked in fresh garlic and chilli, tomato sauce and a side of crusty bread	

salads

Poke bowl	24
Crumbed chicken, mixed leaves, tri-colour quinoa, pickled ginger, edamame beans, kimchi, salsa, fried rice noodles finished with barbioli	
Chicken Caesar salad	24
Grilled free range chicken strips, baby cos, boiled egg, bacon, garlic croutons, anchovy dressing, shaved parmesan • <i>change chicken to salmon (+3)</i>	
Warm chicken salad	24
Mixed leaves, fetta, olives, pumpkin, pine nuts, roasted capsicum	
Garden salad	10
Mixed leaves, tomato, cucumber, olives, red onion, fetta and balsamic dressing	

mains

Chef's special of the day	
Please ask our friendly waitstaff	
Tuscan seafood risotto	29
Cajun spiced tomato sauce with local prawns, squid, fish & mussels topped with parmesan cheese	
Lamb shank	32
Slow braised lamb in red wine jus, royal blue mash & buttered vegetables	
Chicken casalinga	28
Crumbed chicken schnitzel, marsala wine sauce w bacon and mushrooms, mash and veges	
Local fish and chips	27.5
Wild caught barramundi fillets, beer battered or grilled. With beetroot & carrot salad, tartare sauce & side of beer battered fries	
Creamy garlic prawns	29
Tiger prawns cooked in a creamy garlic sauce with steamed rice & garlic bread	
Mixed mushroom risotto v	26
Trio of enoki, oyster & button mushrooms with truffle oil & parmesan cheese & spinach	
Local calamari fritti	27.5
Salt & pepper calamari, beetroot & carrot salad, garlic aioli & beer battered fries	
Chicken parmigiana	27.5
Free range chicken schnitzel, tomato sugo, mozzarella cheese with beetroot salad & beer battered fries	
Chef's special beef korma	28
Tender pieces of beef cooked in creamy cashew gravy, served with rice, pappadums and raita	
King George Whiting Taco	26
Panko crumbed king whiting served in soft taco shells filled with sweet chilli jam, five bean paste, avocado salsa, sour cream and rocket	

burgers & sandwiches

Blend's famous steak sandwich	27
Seared scotch fillet, crispy bacon, swiss cheese, caramelised onions, rocket, tomato, house made smoky barbioli sauce & side of beer battered fries	
Aussie Aussie Aussie burger	22
WA lamb & rosemary patty, holly smoke bacon, fried egg, swiss cheese, beetroot relish, tomato, rocket, onion relish tucked in ciabatta bun with beer battered fries	
New York burger	22
Hand picked cuts of beef and minced pattie, served in a brioche bun with bacon, rocket, cheese, caramelized onions, tomato relish and dijonaise	
Vegan burger vg	22
Pumpkin & chickpea patty, vegan cheese or grilled halloumi, mayo, red onion, rocket, tomato, beetroot relish with vegan salad or beer battered fries	

pasta

Gamberi aglio olio	29
Fettucine pasta with tiger prawns, chicken, chorizo, cherry tomatoes, onion, chili, basil, olive oil & parmesan	
Handmade potato gnocchi	28
Award winning pork & fennel sausage, truffle oil, tomato ragout, spinach & parmesan	
Seafood marinara	29
Fettucine with local fish, tiger prawns, squid, mussels, tomato ragout, basil & parmesan	
Classic carbonara	25
Fettucine with bacon, cream sauce, mushrooms, parmesan, egg & parsley	
Pollo alla vodka	25
Penne with chicken tenderloin, chorizo, spinach, rosé sauce	
Gnocchi alla zucca v	25
Honey roasted pumpkin, cherry tomatoes, fetta, wilted spinach, drizzled with olive oil	
Pasta alla Blend	27
Fettucine tossed with cacciatore, bacon, garlic, olives, mushrooms, red pepper, parmesan cheese, finished with egg	

pizza from 5pm

Our pizza dough is made from Italian stone ground flour, is hand stretched and cooked in our wood-fired oven. Italian small goods and cheeses are air freighted in to provide you with a traditional Italian pizza experience.

Dancing queen v	20
Napoli sauce, fiori di latte, fresh basil, evoo	
Funghi funghi v	22
Confit garlic base, Provolone cheese, trio of mushrooms and Manjimup truffle oil	
Saporita	22
Napoli sauce, mozzarella, gorgonzola dolce, salame casalingo, kalamata olives	
Vegetarian v	22
Napoli sauce, mozzarella, mushroom, capsicum, eggplant kasundi, olives, rocket	
Under the sea	25
Napoli sauce, mozzarella, barramundi, marinated tiger prawns, red onion, cherry tomato & aioli	
Little red rooster	23
Napoli sauce, mozzarella, marinated grilled chicken, red onion, fresh spinach, aioli	
Prosciutto di parma	24
Napoli sauce, mozzarella, prosciutto, rocket lettuce, shaved parmasen, evoo	
Provinciale	23
Napoli sauce, mozzarella, salame casalingo, ricotta, eggplant, capsicum	
Kokomo	21
Napoli sauce, mozzarella, honey glazed ham, pineapple	
Wild child	23
Napoli sauce, mozzarella, marinated grilled chicken, bacon, red onion, avocado, basil pesto	
Firenze	24
Napoli sauce, mozzarella, marinated prawns, fiori di latte, prosciutto, basil	
Fireworks	24
Napoli sauce, mozzarella, mushroom, pepperoni, capsicum, bacon, onion, kalamata olives	
Copacabana	25
Napoli sauce, mozzarella, salame casalingo, honey glazed ham, pepperoni, prosciutto	
Diavola	23
Napoli sauce, aged salsiccia, red pepper, finished with rocket leaves, chilli and olives	

sides

Bowl of beer battered chips v	small 5 large 10
Creamy mash potato v	small 5 large 9
Steamed vegetables v	8
Side sauce	1
Sticky date pudding	10
Served with vanilla gelato	
Warm chocolate brownie	10
Served with vanilla gelato	
Frangelico affogato	16
Vanilla gelato with double shot espresso & shot of Frangelico	
Dessert pizza	15
Nutella topped w fresh strawberries	

young ones

Kids Hawaiian pizza	12
Napoli sauce, mozzarella, honey glazed ham, pineapple	
Fish and chips	
Battered or grilled with tomato sauce	
Pasta with bolognaise	
Penne with bolognaise sauce & mozzarella cheese	
Chicken nuggets	
With chips & tomato sauce	

v - vegetarian vg - vegan

ALLERGY NOTICE: Dear Customers, We are not a nut free or gluten free kitchen, therefore we cannot guarantee no possible traces of these. We do however take allergies seriously & try our very best to suit all dietary requirements. Please make us aware of any allergies as not everything is listed on the menu.

drinks overleaf →

sparkling

	gls	btl
No Fixed Address Sparkling NV	6	32
<i>Western Australia</i>		
A charming wine that balances the fresh acidity with a little sweetness. It's fresh and rounded at the same time, with the fruitiness working well.		
Risky Business Prosecco	10	42
<i>King Valley</i>		
It's everything you would expect from Prosecco – delicate in colour and then with beautifully bright and fresh fruits. There are classic green apple and floral aromas but also with a touch of that almond husk seen in the best examples of this variety. It's then crisp and light weight, with balanced sweetness and then finishes tangy, and smooth as silk.		
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	gls	btl
Smokin Gun Semillon Sauv Blanc	6	28
<i>Western Australia</i>		
Our 60:40 blend is from parcels of Semillon and Sauvignon Blanc grapes from selected vineyards across WA. Star bright and clear with a hint of the palest gold. Passionfruit aromas and hints of tropical fruit salad. Beautifully balanced.		
Mount Trio Chardonnay	9	36
<i>Great Southern, WA</i>		
Lightly wooded with delicate stone fruit characters, good palate weight and a clean crisp finish. Drinking beautifully, it goes with everything!		
Gabrielle Pinot Grigio	8	33
<i>King Valley</i>		
A fresh and very well weighted wine. It is not overtly fruity but very textural and mouth filling with red apple & brown pear flavours.		
Mount Trio Moscato	9	36
<i>Great Southern, WA</i>		
Pink Moscato displays fresh, floral aromatic notes with a touch of sherbet and musk.		

white

rosé

	gls	btl
Zia Teresa Rosé	9	36
<i>King Valley</i>		
Award Winning Wine. Ripe strawberry aromas, with notes of raspberries, and hints of floral notes coupled with a savoury edge. A crisp and dry rosé.		
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	gls	btl
Smoking Gun Shiraz Cab Merlot	6	28
<i>Western Australia</i>		
Enticing ripe cherry and plum fruits with chocolatey influences. Sweet fruit fleshiness in the middle palate and good flavour extension. The fruit is specifically sourced by Rob Quenby from the best vineyards in Western Australia.		

red

	gls	btl
Mount Trio Pinot Noir	9	36
<i>Great Southern, WA</i>		
Pinot Noir is a complex style with light cherry fruit aromas with a slight spiciness. Has hints of exotic, smoky black tea characters. An attractive, light-medium bodied Pinot with good texture and good palate weight. Has lightly spiced cherry fruit flavours typical of this variety and hints of sweet cocoa with gentle tannins on the finish.		
Frog Belly Cabernet Sauvignon	9	36
<i>Margaret River, WA</i>		
A cracking example of a Margaret River Cabernet Sauvignon. Affordably priced and rich.		
Risky Business Tempranillo Grenache	10	42
<i>Margaret River, WA</i>		
Matured for 12 months in French oak. Quite delicious – juicy, almost slurpy, and with an abundance of red berries.		

bottled beer

Carlton Draught 4.6%	8
Peroni Nastro Azzuro (Italy)	8
Asahi Super Dry (Japan)	9
White Rabbit Dark Ale 4.9%	10
Hoegaarden 4.8%	10
Matso's Ginger Beer 3.5% (gf)	11

tap beer

	pint
Blend Special (please ask staff)	8
Four Pines Pacific Ale 3.5%	10
Pirate Life South Coast Pale Ale 4.4%	11

bottled cider

Apple cider	9
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water & sodas

Coke, Coke Zero, Sprite, Fanta, Lift	4.8
Ginger Beer	5
Apple Juice, Orange Juice	5
Sparkling Mineral Water	Small 4
	Large 7
Lemon Lime & Bitters	6
Fire Engine	6

spirits

Johnny Walker Black	9
Glenfiddich Single Malt	9
Jack Daniels	9
Jamesons	9
Canadian Club	9
Bundaberg	9
House Gin	9
Pink Gin	9
House Vodka	9
Captain Morgans	9
Tequila	9

cocktails

Aperol spritz	12
Aperol, sparkling wine, soda water & orange	
Espresso martini	15
The martini with a wake-up call. Freshly brewed coffee, shaken with vodka, coffee liqueur and maple syrup	
Negroni	15
Gin, orange, Campari, Sweet vermouth & ice	
Mojito	14
Classic refreshing blend of lime, mint and rum topped with soda. Served with a twist of watermelon or orange	
Cosmopolitan	14
A classic mix of vodka, cranberry juice and lime	
Mimosa	10
Sparkling wine with orange juice and an orange Twist	
Ocean's 11	11
Vodka, blue curacao, lemonade, hint of raspberry with twist of lemon and ice	
Dark and Stormy	14
Rum, lime juice, ginger beer, lime slice and ice	

eat. drink. gather.