

Share

Garlic and herb sourdough (V)	10
Heirloom tomatoes bruschetta (V)	14
Bush rainbow tomatoes with herbed oil and aged parmesan.	
Crispy salt & pepper squid	22
Flash fried local squid with Nam Jim sauce, crispy rice noodles, rocket & lemon.	
Chili mussels	½kg 24 1kg 38
Fresh bought in and cooked in fresh garlic and chili, tomato sauce and a side of crusty bread.	
Corn Ribs (V)	10
Ribs of corn tossed in sweet and saucy homemade sauce on the bed of rocket and aioli.	
Whiting	14
Fried floured whiting with nimjam sauce. Served on quinoa and corn salsa.	
Chorizo and olives	12
Warm olives and chili chorizo with toasted bread	
Caprese (V)	15
Sliced tomatoes basil and burrata with balsamic glaze & toasted bread	

Salads

Chicken Caesar salad	25
Grilled free range chicken strips, baby cos, boiled egg, bacon, garlic croutons, anchovy dressing, shaved parmesan. • <i>change chicken to salmon</i>	
Super Chicken salad	26
Kale, tricolor quinoa, edamame beans, walnuts, dried cherries, grapes, pickled capsicum grilled chicken with Greek yoghurt and fresh orange juice dressing.	
Thai red salad	26
Grilled chicken breast mixed lettuce, pumpkin, pickle ginger, fried noodles, sauerkraut, tomatoes, beetroot finished with red Thai dressing.	
Garden Salad (V)	10
Mix lettuce, onions, carrots, beetroot, olives, fetta with Italian dressing.	

Mains

Blend’s Duo	38
Aged scotch fillet and chicken breast served with garlic sauce and pepper jus on a plate separated by royal blue and wilted fetta spinach.	
Pork three way	32
Pork rib cotoletta on bone with smeared nduja (Salami paste) parmesan cheese and prosciutto, beer battered chips, garden salad and lemon aioli.	
Lamb Cutlets	38
Herbed lamb cutlets served with mixed mushroom risotto, fried battered broccolini and red wine jus.	
Beef Korma	33
Prime cut of beef slowly cooked in a traditional korma sauce, served with jasmine rice, roti, and pappadums.	
Arrosto di pollo	35
Half chicken slow cooked and roasted served on mixed beans, green rice, and tamarind sauce.	
Chicken casalinga	31
Crumbed chicken schnitzel, marsala wine sauce w bacon and mushrooms, mash, or chips & buttered vegies	
Local fish and chips	32
Wild caught barramundi filets, with beetroot & carrot salad, tartare sauce & side of beer battered fries.	
Creamy garlic prawns	34
Tiger prawns cooked in a creamy garlic sauce with steamed rice & garlic bread.	
Chicken parmigiana	28
Free range chicken schnitzel, tomato sugo, mozzarella cheese with beetroot salad & beer battered fried.	
Tacos Amigos	28
Fried chicken strips, avocado, sour cream, tomato corn salsa, rocket, and tzatziki	
Burgers	
Blend’s Famous Steak sandwich	30
Seared scotch fillet, crispy bacon, Swiss cheese, caramelized onions, rocket, tomato, house made smoky barbioli sauce & side of beer battered fries.	
New yorker Burger	24
WA lamb & rosemary patty, holly smoke bacon, fried egg, Swiss cheese, beetroot relish, tomato, rocket, tucked in ciabatta bun with beer battered fries.	
Aloo Tikki burger V	24
Potato and peas patty, cucumber yoghurt, grilled halloumi, mayo, red onion, rocket, tomato, tamarind sauce with beer battered fries.	

Pasta

All pastas can be done gluten free.

Gamberi aglio olio	32
Pappardelle pasta with prawns, chicken, chorizo, cherry tomatoes, onion, chili, basil, olive oil & parmesan	
Gnocchi Tricolore	30
Fresh pork rib sausages cooked in roasted capsicum pepperonata puree’ sauce, spinach and fresh ricotta finished with truffle oil.	
Seafood Pescatore	34
Fettucine with local fish, tiger prawns, squid, mussels, scallops in olive oil, basil & parmesan	
Classic carbonara	28
Fettucine with bacon, cream sauce, mixed mushrooms, parmesan, egg & parsley	
Pappardelle Lamb Ragu	31
Lamb shoulder ragu, oyster mushrooms in red wine and tomato sugo sauce with pappardelle pasta	
Pollo ala vodka	30
Rigatoni tossed with chicken, chorizos, garlic, onion cooked in a rosa sauce finished with parmesan cheese.	
Pasta alla Blend	29
Fettucine tossed with cacciatore, bacon, garlic, olives, mushrooms, red pepper, parmesan cheese, finished with egg.	
Jambalaya	34
Cajun spiced jasmine rice with chicken, local prawns, squid, fish & mussels topped with fresh mint & fried onions.	
Gnocchi Alforno (V)	30
House done gnocchi, onions, olives, spinach, mushrooms, pine nut pesto, dash of cream, topped with for di late cheese and breadcrumbs and finished in oven.	
Mixed mushroom risotto	30
Trio of enoki, oyster & button mushrooms with truffle oil & parmesan cheese & spinach with touch of cream	
Papperde putanesca V	30
Pappardelle pasta tossed with onion, chilly, olives, peppers, tomatoes, pumpkin, mushrooms in garlic olive oil finished with fried capers & parmesan cheese.	
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.

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)	22
Napoli sauce, Fiori di latte, fresh basil, Evo	
Funghi Fungi (V)	26
Confit garlic base, Provolone cheese, trio of mushrooms and Manjimup truffle oil	
Pumpkin and pinenuts (v)	26
Pumkin, Napoli sauce base, goat’s cheese, pine nuts, basil pesto & fresh rocket	
Vegetarian (V)	25
Olive oil base, mozzarella, onions, mushroom, capsicum, olives, cherry tomatoes, fetta and basil and EVO drizzle	
Under the Sea	27
Napoli sauce, mozzarella, barramundi, marinated tiger prawns, red onion, cherry tomato & aioli	
Little Red Rooster	26
Napoli sauce, mozzarella, marinated grilled chicken, red onion, fresh spinach, aioli.	
Prosciutto di Parma	28
Napoli sauce, mozzarella, prosciutto, rocket lettuce, shaved parmesan, Evo.	
Kokomo	22
Napoli sauce, mozzarella, honey glazed ham, pineapple.	
Wild child	26
Napoli sauce, mozzarella, marinated grilled chicken, bacon, red onion, avocado, basil pesto.	
Firenze	27
Napoli sauce, mozzarella, marinated prawns, Fiori di latte, prosciutto, basil	
Fireworks	27
Napoli sauce, mozzarella, mushroom, pepperoni, capsicum, bacon, onion, kalamata olives	
Diavola	26
Napoli sauce, aged salsiccia, red pepper, fetta finished with rocket leaves, chili, and olives.	
Copacabana	28
Napoli sauce, mozzarella, salami casalingo, honey glazed ham, pepperoni, prosciutto.	

Sides

Bowl of beer battered chips v	12
Creamy mash potato v	7

Desserts

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	16
Nutella topped w fresh strawberries and ice cream.	
Fresh Cakes Ask staff	10
Young ones	14

Fish and chips

Battered or grilled with tomato sauce.

Pasta with bolognaise.

Penne with bolognaise sauce & mozzarella cheese.

Chicken nuggets

With chips & tomato sauce

Pasta

Pasta cooked in nap or cheese sauce.

drinks overleaf →

CARD FACILITIES

We accept EFTPOS, VISA & MASTERCARD.

15% surcharge applies on public holidays.

OPENING HOURS

MON, TUE 6.00am – 3.00pm
WED to SUN 6.00am – 9.00pm

sparkling

	gls	btl
Love Bug Prosecco	10	44
<i>King Valley</i> Fruit-driven with hints of green apple. It tastes of apple and pear, gentle creaminess, complete with the very fine bubbles.		

white

	gls	btl
Smoking Gun Semillon Sauv Blanc	8	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. Passion fruit aromas and hints of tropical fruit salad. Beautifully balanced.		
Shakre Chardonnay	11	40
Margaret River This wine of merit features a pale lemon color and opens with bright and clean fruit aromas accompanied by subtle oak nuances. Juicy and structured		
Sirenya Pinot Grigio	10	36
Our Pinot Grigio has been sourced a single vineyard in Mount Barker Western Australia. The earlier season this year meant the fruit ripened in generally warmer conditions, showcasing the Pinot Grigios fruit characters. Vinaceous pinot grigio pairs best with light, fresh flavors.		

rosé

	gls	btl
Zia Teresa Rosé	10	38
<i>King Valley</i> Award Winning Wine. Ripe strawberry aromas, with notes of raspberries, and hints of floral notes coupled with a savory edge. A crisp and dry rosé.		
Moscato	10	38

red

	gls	btl
Smoking Gun Shiraz	8	28
<i>Western Australia</i> Enticing ripe cherry and plum fruits with chocolatey influences. Sweet fruit fleshiness in the middle palate and good flavor extension. The fruit is specifically sourced by Rob Quenby from the best vineyards in Western Australia.		
Raconteur 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	12	44
<i>Margaret River, WA</i> Matured for 12 months in French oak. Quite delicious – juicy, almost slurpy, and with an abundance of red berries.		
Mount Trio Merlot Great Southern WA	12	44
Loads of distinctive ripe berry flavors. This Merlot was sourced from a mature, low yielding vineyard in the Mt Barker region. It was a great season (one of the best in decades!) and all the reds came in with very good color and flavor and, as a result, we have a well flavored and well-structured wine.		

bottled beer.

Corona	9
Peroni Nastro Azzurro (Italy)	8
Asahi Super Dry (Japan)	9
White Rabbit Dark Ale 4.9%	10
Matso's Ginger Beer 3.5% (gf)	11
Apple cider	10
Beer Zero	9

tap beer.

	pint
Blend Special (please ask staff)	10
Mountain Goat 4.2%	12
Pirate Life South Coast Pale Ale 4.4%	13

Soft drinks

Coke, Coke Zero, Sprite, Fanta, Lift	5.5
Ginger Beer	5.5
Apple Juice, Orange Juice	8
S. Pellegrino sparkling	7
Lemon Lime & Bitters	7
Fire Engine	7

Cocktails 20

Aperol spritz	Aperol, sparkling wine, soda water & orange.
Espresso martini Twist	The martini with a wake-up call. Freshly brewed coffee, shaken with vodka, coffee liqueur and maple syrup.
Mojito	Classic refreshing blend of lime, mint and rum, spirit and topped with soda & ice.

Watermelon Margarita	Tequila, triple sec, lemon juice, fresh watermelon
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G&G	House Gin served with Grapefruit soda.
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Painkiller	Rum, malibu, orange juice, pineapple juice, coconut cream shaken and served.
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Spirits 8

Johnny Walker Black
Glenfiddich Single Malt
Jack Daniels
Jameson's
Canadian Club
Bundaberg
House Gin
Pink Gin
House Vodka
Captain Morgan's
Tequila