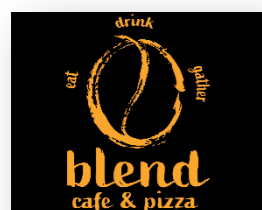


Share

Garlic and herb sourdough v	10
Heirloom tomatoes bruschetta v	14
Bush rainbow tomatoes with herbed oil and aged parmesan.	
Crispy salt & pepper squid	24
Flash fried local squid with Nam Jim sauce, crispy rice noodles, rocket & lemon.	
Chili Mussels	½kg 24 1kg 42
Fresh bought in and cooked in fresh garlic and chili, tomato sauce and a side of crusty bread.	
Buffalo Wings	18
Wood fire cooked and finished in fryer, tossed in homemade chili sauce, served with feta cheese and bed of rocket.	
Turkish bread and dip	16
Served with chickpea hummus and beetroot dip.	
Chorizo and olives	12
Warm olives and chili chorizo with toasted bread	
Mushroom and truffle arancini (3pcs).	15
Served with truffle mayo and parmesan cheese (gfo)	

Salads

Chicken Caesar salad	26
Grilled free range chicken strips, baby cos, boiled egg, bacon, garlic croutons, anchovy dressing, shaved parmesan. • <i>change chicken to salmon + \$3</i>	
Pumpkin feta and chicken salad	26
Mix salad, roasted pumpkin, cucumber, cherry tomato, onion, olives, roasted capsicum, feta, grilled chicken with balsamic dressing.	
Thai Chicken bowl	26
Mixed lettuce, pumpkin, pickle ginger, fried noodles, sauerkraut, tomatoes, beetroot finished with red Thai grilled chicken breast.	



Mains

Osso Bucco	38
Traditional Italian style osso Bucco cooked in red wine and tomato sauce served with royal blue mash and grilled broccolini.	
Pork Schnitzel	32
Pork French cutlet crumbed in almond meal and herbed panko crumbed on bone with beer battered chips garden salad and aioli.	
Lamb Cutlets	40
Herbed Lamb chops served with mash, woodfired seasoned roasted vegetables and red wine jus	
Beef Korma	33
Prime cut of beef slowly cooked in a traditional korma tomato cashew gravy, served with jasmine rice and pappadums.	
Stuffed Chicken Breast	36
Herbs and garlic marinated free range chicken breast stuffed with sun dried tomato, halloumi cheese, herb risotto, veg, and red wine jus.	
Chicken Casalinga	32
Crumbed free range chicken schnitzel, marsala wine sauce, bacon and mushrooms, mash or chips & veg.	
Local Fish and Chips	32
Wild caught barramundi fillets, with mix salad, tartare sauce & side of beer battered fries.	
Creamy Garlic Prawns	34
Tiger prawns cooked in a creamy garlic sauce with jasmine rice & garlic bread.	
Chicken Parmigiana	29
Free range chicken schnitzel, tomato sugo, mozzarella cheese with mix salad & beer battered fried.	
Chicken Tacos	28
Fried chicken strips, avocado, homemade sauce, tomato corn salsa, jalapenos, rocket, and sour cream.	

burgers

Blend's Famous Steak sandwich	30
Seared scotch fillet, crispy bacon, Swiss cheese, caramelized onions, rocket, tomato, house made smokey barbioli sauce & beer battered chips.	
New Yorker Burger	24
Handpicked cuts of beef and minced Pattie, served in a brioche bun with crispy bacon, cheese, lettuce, tomato, onions & signature sauce with beer battered chips	
Vegan Burger vg	24
Pumpkin & chickpea patty, vegan cheese or grilled halloumi, mayo, red onion, rocket, tomato, beetroot relish with vegan salad or beer battered chips.	

Pasta (gluten free pasta available)

Gamberi Aglio Olio	32
Pappardelle pasta with prawns, chicken, chorizo, cherry tomatoes, onion, chili, basil, olive oil & parmesan	
Gnocchi Sausage and leek	32
Award winning pork and fennel sausages, leek, truffle oil, cream sauce, sun dried tomato and parmesan.	
Seafood Marinara	34
pappardelle with local fish, tiger prawns, squid, mussels, scallops in olive oil, napolitana basil & parmesan.	
Classic Carbonara	30
Pappardelle with bacon, cream sauce, mushrooms, parmesan, egg & parsley.	
Pappardelle Lamb Ragu	32
Lamb shoulder ragu, oyster mushrooms in red wine and tomato sugo sauce.	
Pollo Ala Vodka	31
Rigatoni tossed with chicken, chorizos, garlic, onion cooked in a rosa sauce finished with parmesan cheese.	
Chicken Pesto	30
Rigatoni tossed with chicken, garlic, onion, parsley, sun dried tomato, creamy pesto sauce & parmesan cheese.	
Jambalaya	35
Cajun spiced jasmine rice with chicken, local prawns, squid, fish & mussels topped with fresh mint.	
Gnocchi Alla Zucca v	30
Gnocchi tossed in napolitana sauce, spinach, pumpkin, and fetta, parmesan and truffle oil.	
Truffle Mixed mushroom risotto v	29
Trio of enoki, oyster & button mushrooms with truffle oil & parmesan cheese & spinach with touch of cream.	
Tucson Seafood Risotto	32
Cajun spiced tomato sauce with local prawns, squid, Fish, and mussels with parmesan cheese.	
Seafood ravioli	32
Prawn and scallop with squid ink strip ravioli cooked with creamy white wine sauce and garnish with ricotta cheese and bed of rocket.	

Pizza from 5pm (wed to sun)

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.

Margherita v	22
Napoli sauce, mozzarella, Fior di latte, fresh basil, Evo.	
Funghi Funghi v	26
Mozzarella, Parmesan cheese, trio of mushrooms and truffle.	
Rustica	27
BBQ sauce base & mozzarella, pepperoni, chicken, bacon & prosciutto	
Vegetarian v	25
Olive oil base, mozzarella, onions, mushroom, capsicum, olives, cherry tomatoes, fetta and basil and EVO drizzle.	
Under the Sea	28
Napoli sauce, mozzarella, barramundi, marinated 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, shaved parmesan, Evo.	
Hawaiian pizza	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, Fior di latte, prosciutto, basil.	
Fireworks	27
Napoli sauce, mozzarella, mushroom, pepperoni, capsicum, bacon, onion, kalamata olives.	
Gustosa	27
mozzarella, chicken, asparagus, broccoli & Parmesan	
Copacabana	28
Napoli sauce, mozzarella, salami casalingo, ham, pepperoni, prosciutto.	

sides

Bowl of beer battered chips v	12
Creamy mash potato	10
Garden Salad	11
Side Vegetables	12

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
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Young ones

Fish and chips	
Battered or grilled with tomato sauce.	
Pasta with bolognese	
rigatoni with bolognese sauce & mozzarella cheese.	
Chicken nuggets	
With chips & tomato sauce	

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

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.

CARD FACILITIES
We accept EFTPOS, VISA & MASTERCARD.

15% surcharge applies on public holidays.

Going strong since 2008, Blend Cafe Pizza Bar continues to deliver a delicious range of contemporary meals with a vibrant, laidback atmosphere in the heart of Melville.

Turn overleaf →

Sparkling

	gls	btl
Love Bug Prosecco <i>King Valley</i> <i>Fruit-driven with hints of green apple It tastes of apple and pear, gentle creaminess, complete with the very fine bubbles.</i>	10	40

White

	gls	btl
Smoking Gun Semillon Sauv Blanc <i>Western Australia</i> <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.</i>	9	36
Warner Glen Chardonnay Margaret River <i>wonderful integrations of white nectarine and pear fruit flavours and gently toasted French oak, leading to a generously textured palate.</i>	11	44
Sirenya Pinot Grigio WA <i>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.</i>	10	40

Rosé

	gls	btl
Zia Teresa Rosé <i>King Valley</i> <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.</i>	11	42

Red

	gls	btl
Snake Charmer Shiraz Frankland WA <i>Bright ruby red and purple glints in the glass. Mulberry, bresaola and anise aromas. Medium to full bodied, with sweet purple berries dominating the palate. Tannins linger right to the drying finish, where we do see a hint of smoky meats as well</i>	10	40
Smoking Gun Cab Merlot WA <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.</i>	9	36
Raconteur Cabernet Sauvignon <i>Margaret River WA</i> <i>A cracking example of a Margaret River Cabernet Sauvignon. Affordably priced and rich.</i>	10	40
Risky Business Tempranillo <i>Frankland, WA (gold medal winner)</i> <i>gorgeously ripe and inviting with blackberry, raspberry, dried herb, warm spice and toasted almond notes on the nose. The palate is equally satisfying with supple mouthfeel and juicy fruit intensity, leading to a persistent flavoursome finish.</i>	11	44

Bottled beer

Corona	10
Peroni Nastro Azzurro (Italy)	10
Asahi Super Dry (Japan)	10
White Rabbit Dark Ale 4.9%	11
Matso's Ginger Beer 3.5% (gf)	13
Apple cider	10
Beer Zero	9

Tap Beer

	pint
Blend Special (please ask staff)	11
Mountain Goat 4.2%	12
Pirate Life South Coast Pale Ale 4.4%	13

Soft drinks

Coke, Coke Zero, Sprite, Fanta	5.5
Ginger Beer	5.5
Apple Juice, Orange Juice	9
Sparkling bottle.	7
Lemon Lime & Bitters	7
Fire Engine	7

Spirits

10

Johnny Walker Black	
Jack Daniels	
Jameson's	
Canadian Club	
Bundaberg	
House Gin	
Pink Gin	
House Vodka	
Captain Morgan's	
Glenfiddich Single Malt	12
Tequila	12

Cocktails

18

Aperol spritz Aperol, sparkling wine, soda water & orange
Espresso martini The martini with a wake-up call. Freshly brewed coffee, shaken with vodka, coffee liqueur and maple syrup
Lychee Mojito Classic refreshing blend of lychee, lime, mint and rum, spirit and topped with soda & ice
Watermelon Margarita Tequila, triple sec, lemon juice, fresh watermelon
G&G House Gin served with Grapefruit soda
Negroni Campari, Gin, Cinzano rosso
Moscow mule Vodka, bitters, ginger beer, lime juice