

# Boulevard

Brasserie & Bar

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At Boulevard Brasserie and Bar, our Head Chef, Timothy Susanto, and Precinct Executive Chef, Marvin Ma, have crafted a menu that promises to tease your senses.

Our menu is a testament to culinary innovation, featuring signature dishes that are a feast for the senses. Experience the unique blend of flavours in our showstopping 800g Venetian-style Mud Crab, designed to be shared by two, or indulge in the rich, melt-in-your-mouth goodness of our Tajima Wagyu Rump, a dish that will leave even the most discerning palates satisfied.

We hope you have a memorable evening, and our friendly team will assist with any recommendations.

Contain Nuts  Gluten Free  Dairy Free  Vegetarian 

All dietary requirements and allergies must be disclosed prior to order. Our kitchen contains traces of nuts, dairy, gluten products, and seafood.

All menu items are subject to change with or without notice our team will be pleased to assist you with selection.

Please note a 1.4% surcharge occurs on all credit card transactions and a 15% surcharge occurs on all Public Holidays.

## Group Dining

2 course \$69pp, Accor plus \$65pp  
Include shared entrée and individual choice of main

3 course \$79pp, Accor plus \$75pp  
Include shared entrée, individual choice of main and individual choice of dessert


## For the Table

**House Made Focaccia** **15**  
rosemary, olives, black garlic,  
nduja, Pepe saya cultured  
butter, smoked salt



**Baked Camembert Cheese** **20**  
Truffle honey, pickled baby  
figs, focaccia bread


## Small Plates

Small | Large

**Beef Bresaola** **28 | 40**  
Rockmelon, buffalo  
mozzarella, aioli, salsa Verde,  
rocket 

**Huon Salmon Tartare** **26 | 38**  
Cream fraiche, avocado,  
finger lime, wafer cracker

**Braised Lamb Shoulder Salad** **24 | 36**  
Organic quinoa, cucumber,  
fresh herbs, Davidson plum  
glaze  

**Roasted Cauliflower Salad** **24 | 34**  
Miso caramel, almond, kale,  
scallion oil 


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## Large Plates


### Roasted Half Chicken 39

Spice roasted pumpkin, crispy katafi, Tuscan sauce


### Berkshire Herb Stuffed Porchetta 39

kale olive cous cous, broccolini, capsicum gremolata 


### Beef Cheek Bourguignon 45

Potato puree, speck, baby carrots, swiss brown mushroom, red wine jus 

### Humpty Doo Barramundi bouillabaisse 49

Tiger prawns mussels, finger fennel, tomato confit, 

### Mushroom Ravioli 38

Exotic mushroom, asparagus, garden peas, parmesan, hazelnut, sage beurre noisette 

## Premium steak selection

served with fries, watercress salad, Café de Paris butter

Grainge Angus scotch fillet, 55  
MSA, NSW, 300g






Tajima wagyu rump, MBS 6+, 52  
NSW, 250g

## BBs special sharing mud crab for 800g 140

(Serves 2, limited availability - check with wait staff for availability)

Venetian style tomato prawn sauce, chilli oil, gremolata, house made flat bread

## Top it up

- Potato mash, chive butter  **12**
- Truffle fries, parmesan  **12**
- Beer battered onion rings,  
aioli  **12**
- Salad leaves, cabernet  
sauvignon dressing  **12**
- Steamed market greens,  
lemon olive oil  **12**

## To finish

- Dark Chocolate Fondant** **18**  
Raspberry, macadamia praline,  
wattle seeds vanilla ice cream 
- Tiramisu** **18**  
Mascarpone, Marsala, sponge,  
dolce banana ice cream 
- Coconut Panna Cotta** **18**  
Watermelon jelly, yuzu lemon  
myrtle mango sorbet  
- Cheese Plate** **26**  
Selection of 3 Australian  
cheese, quince paste, lavosh  

## Night Cap

### **Bru La La** **24**

This Vodka base cocktail with a splash of Frangelico, hints of vanilla & caramel is a beverage that easily replaces the creme brulee at the dinner table.

### **The Delighted Sipper** **24**

Not like the chocolate, like the dessert: floral, sour and with just a touch of sweetness. This take on a Turkish delight with it's hint of limoncello, Gin & pomegranate juice, rimmed with coconut, will be sure to delight

### **Espresso Martini** **22**

Made with Coffee Liqueur by Broken Bean, cold brew by Onyx and Australian wheat vodka. Rich and deep in flavour with froth for days

### **Affogato** **24**

A simple but delicious dessert of espresso & gelato, with a splash of liqueur