

# 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.

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 a 10% surcharge occurs on Sundays and 15% surcharge occurs on all Public Holidays.

## Group Dining

2 course \$69pp, Accor plus \$61pp  
Include shared entrée and individual choice of main

3 course \$79pp, Accor plus \$71pp  
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, MSA, NSW, 300g **55**

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

## 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**

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## 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

### **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

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**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