

Boulevard

Bar & Brasserie

TO SHARE

Charcuterie Board selection of cured meats, pickles, olives, cheeses & sourdough	28
3 Cheese Plate quince paste & dried fruit	26
Caesar Salad cos lettuce, parmesan, croutons, anchovies, bacon & boiled egg Add Chicken Add Salmon	22 +5 +5
Salmon Poke Bowl (DF) Grilled Salmon, brown rice, edamame, carrot, seaweed, Kimchi, corn and Japanese Dressing	27
Crispy Spiced Calamari (DF) Singapore chilli sambal, lime	22
Fried Chicken Wings gochujang glaze, radish pickles	20

MAINS

Chicken Schnitzel crumbed chicken schnitzel, salad, fries & gravy	28
Panko Crumbed Flathead tartare sauce, salad & fries	26
Black Angus Beef Burger lettuce, cheese, bacon & burger sauce served with fries	28
Bolognaise Pappardelle fresh egg pasta, parmesan	28
Mushroom Pappardelle (V) fresh egg pasta, parmesan, mushroom cream sauce	26

GRILL

All served with Fries, Watercress salad & Café de Paris butter.	
Grainge Angus Scotch Fillet 300g	52
Tajima Wagyu Rump 250g	49
Berkshire Pork Cutlet 300g	45
Southern Prime Striploin 250g	45
White Pyrenees Lamb backstrap 200g	45
Humpty Doo Barramundi Fillet 200g	45

SIDES

Truffle Fries (V) parmesan	12
Onion Rings (V) aioli	12
Sweet Potato Fries (V) siracha aioli	12
Steamed Market Greens (GF/DF/V) lemon olive oil	12
Salad Leaves (GF/DF/V) cabernet sauvignon dressing	12

DESSERT

Dark Chocolate Fondant raspberries, macadamia praline & vanilla ice cream	18
Tiramisu mascarpone, marsala, sponge, cocoa tuile	18
Seasonal Fruit Salad (GF/ V) Chefs selection of seasonal fruits & berries	15
Ice Cream & Sorbet (V) Chefs selection	12

GF = Gluten Free | DF =Dairy Free | N=Contain Nuts | V = Vegetarian
All dietary requirements and allergies must be disclosed prior to order. Our kitchen contains traces of
nuts, dairy, gluten products, and seafood

1.4% Surcharge applies for all
credit card transactions