

# Boulevard

## Bar & Brasserie

### Event Day Menu

#### TO SHARE

Charcuterie Board  
selection of cured meats, pickles, olives,  
cheeses & sourdough 28

3 Cheese Plate  
quince paste & dried fruit 26

#### MAINS

Chicken Schnitzel 28  
crumbed chicken schnitzel, salad, fries &  
gravy

Panko Crumbed Fish 26  
with tartare sauce, salad & fries

Black Angus Beef Burger 28  
lettuce, cheese, bacon & burger sauce

Chicken Burger 25  
lettuce, cheese, bacon, aioli & burger  
sauce

Mushroom Pappardelle (V) 26  
fresh egg pasta, parmesan, mushroom  
cream sauce

Caesar Salad 22  
cos lettuce, parmesan, croutons,  
anchovies, bacon & boiled egg  
Add Chicken +5

#### GRILL

All served with Fries, watercress salad &  
Café de Paris butter.

Striploin 250g 45

Humpty Doo Barramundi Fillet 200g 45

#### SIDES

Truffle Fries (V) 12  
with parmesan

Onion Rings (V) 12  
with aioli

Steamed Market Greens (GF/DF/V) 12  
lemon olive oil

#### DESSERT

Tiramisu 18  
mascarpone, marsala, sponge, cocoa  
tuile

Seasonal Fruit Salad 15  
Chefs selection of seasonal fruits &  
berries

Ice Cream & Sorbet (V) 12  
Chefs selection

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

1.4% Surcharge applies for all  
credit card transactions