

Boulevard

Brasserie & Bar

Group Dining Menu

2 course \$69pp, Accor plus \$65

Include shared entrée and individual choice of main

3 course \$79pp, Accor plus \$75

Include shared entrée, individual choice of main and individual choice of dessert

ENTREES

Artisan sourdough (V)
with pepe saya butter

Beef bresaola
Rockmelon, buffalo mozzarella, aioli, salsa
Verde, rocket

Huon salmon tartare
Cream fraiche, avocado, finger lime, wafer
cracker

MAINS

Berkshire pork belly (GF)
Smoked bacon chutney, apple celeriac
slaw, saltbush, mustard jus

Beef cheek bourguignon (GF)
Potato puree, speck, baby carrots,
swiss brown mushroom, red wine
jus

Humpty doo barramundi bouillabaisse (DF)
Tiger prawns, mussels, finger fennel, tomato
confit, sourdough, rouille

Mushroom ravioli (V)
Exotic mushroom, asparagus, garden peas,
parmesan, hazelnut, sage beurre noisette

DESSERT

Tiramisu (V)
mascarpone, marsala, sponge, cocoa tuile

Coconut panna cotta (GF/VG)
Rum roasted pineapple, wild hibiscus, lychee sorbet

Dark chocolate fondant (V)
Raspberry, macadamia praline, vanilla ice
cream

SIDES - \$12 each

Truffle Fries (V)
with parmesan

Potato mash (V)
with chive butter

Onion Rings (V)
with aioli

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

Salad Leaves (GF/DF/V)
cabernet sauvignon dressing

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