

# Boulevard

Brasserie & Bar

## 2-3 Course Set Menu

2 course \$69pp, Accor plus \$61

Includes shared entrée and individual choice of main

3 course \$79pp, Accor plus \$71

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

### ENTREES

#### House Made Focaccia

rosemary, olives, black garlic, nduja, Pepe  
saya cultured butter, smoked salt

#### Beef Bresaola

Rockmelon, buffalo mozzarella, aioli,  
salsa Verde, rocket

#### Huon salmon tartare

Cream fraiche, avocado, finger lime, wafer  
cracker

### MAINS

#### Berkshire Herb Stuffed Porchetta

kale olive cous cous, broccolini, capsicum  
gremolata

#### Beef Cheek Bourguignon

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

#### Humpty Doo Barramundi bouillabaisse

Tiger prawns mussels, finger fennel, tomato  
confit.

#### Mushroom Ravioli

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

### DESSERT

#### Dark Chocolate Fondant

Raspberry, macadamia praline, wattle  
seeds vanilla ice cream

#### Tiramisu

Mascarpone, Marsala, sponge, dolce  
banana ice cream

#### Coconut Panna Cotta

Watermelon jelly, yuzu lemon myrtle  
mango sorbet

### SIDES - \$12 each

Potato mash, chive butter 

Truffle fries, parmesan 

Beer battered onion rings, aioli 

Salad leaves, cabernet sauvignon dressing 

Steamed market greens, lemon olive oil 

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