

# 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	22
Add Chicken	+5
Add Salmon	+5
Salmon Poke Bowl (DF) Brown rice, edamame, carrot, seaweed, Kimchi, corn and Japanese Dressing	20
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 Fish with tartare sauce, salad & fries	26
Black Angus Beef Burger lettuce, cheese, bacon & burger sauce	28
Bolognese 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.

Scotch Fillet 300g (GF)	52
Wagyu Rump 250g (GF)	49
Pork Cutlet 300g (GF)	45
Striploin 250g (GF)	45
Lamb backstrap 200g (GF)	45
Humpty Doo Barramundi Fillet 200g	45

### SIDES

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

### DESSERT

Dark Chocolate Fondant with raspberries, macadamia praline & vanilla ice cream	18
Tiramisu mascarpone, marsala, sponge, cocoa tuile	18
Seasonal Fruit Salad 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, 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