

# Boulevard

Bar & Brasserie

## Event Day Menu

### TO SHARE

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

3 Cheese Plate (V)  
quince paste & dried fruit 26

### MAINS

Chicken Schnitzel 30  
crumbed chicken schnitzel, salad, fries &  
gravy

Panko Crumbed Fish 28  
with tartare sauce, salad & fries

Black Angus Beef Burger 30  
lettuce, cheese, bacon & burger sauce  
served with fries

Chicken Burger 28  
lettuce, cheese, bacon, aioli & burger  
sauce  
served with fries

Mushroom Pappardelle (V) 28  
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, Garden salad &  
Café de Paris butter.

Southern Prime Striploin 250g 48

Humpty Doo Barramundi Fillet 200g 48

### SIDES

Truffle Fries (V) 12  
parmesan

Onion Rings (V) 12  
aioli

Steamed Market Greens (GF/DF/VG) 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