

Boulevard

Brasserie & Bar

2-3 Course Set Menu

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

Include shared entrée and individual choice of main

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

Include 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.