



## All day Menu

(v) Vegetarian, (vg) Vegan, (vgo) Vegan option, (gf) Gluten free, (gfo) Gluten free option, (lf) Lactose free, (lfo) Lactose free option

**Apple kasha (gf) (v) (vgo) (lfo) \$12.50**  
Toasted buckwheat, apple & organic sultana porridge with macerated strawberries, compressed apple, toasted almonds, vanilla yoghurt

**Toast \$8.00**  
Organic sourdough, multigrain, light rye, fruit or gluten free toast with house made jam, english marmalade or spreads

**Ricotta pancakes (v) \$17.50**  
Ricotta, oat & cinnamon pancakes, blueberry & maple sauce, vanilla custard yoghurt, almond crumble, persian floss

**Pumpkin & halloumi fritters (v) \$17.50**  
Pumpkin, spring onion & halloumi fritters, poached eggs, pumpkin puree, roasted garlic skordalia, mixed shoots salad, vegetable crisps

**Smashed avo (v) (vgo) (gfo) (lfo) \$17.50**  
Multigrain toast, smashed avocado, heirloom tomatoes, marinated feta, toasted seeds, basil, sumac lemon  
**Add poached eggs \$3.50**

**Sausage & loaded beans \$19.50**  
Pork & herb sausage, house made baked beans (tomato, pancetta & baby spinach) fried egg, crusty bread

**Forest mushrooms (v) (gfo) \$18.50**  
Sautéed mushrooms, shallots, garlic & thyme, sautéed baby spinach, grilled taleggio on toast, crispy kale, toasted pinenut, truffle oil  
**Add poached eggs \$3.50**

**Egg white omelette (v) (gfo) (lfo) \$17.50**  
Five egg whites, potato, spring onion, & goats cheese omelette, toasted light rye, petit herb salad, herb dressing, toasted seeds

**Benny (gfo) \$17.50**  
Grilled thick cut ham, poached eggs, toast, herb hollandaise, bacon dust, house made tomato relish

**Greens & eggs (gfo) (vgo) (lf) \$18.50**  
Sautéed broccoli, baby kale, greens, crispy spiced tofu, toasted light rye, miso, poached eggs, Japanese seven spiced sesame seeds

**Salmon kedgeree (gf) \$20.50**  
Flaked salmon, lightly curried rice, baby peas, poached eggs, coriander, spring onion, chilli, crispy fried shallots

**Eggs on toast (gfo) \$10.00**  
Local free range eggs as you like them on buttered sourdough, light rye, multigrain or gluten free

**Feeling the need for a little bit more:**  
Smoked salmon \$6.50  
Thick cut ham or bacon or smashed avo \$4.00  
Marinated feta or grilled halloumi \$4.00  
Mushrooms or grilled tomato or baby spinach \$3.50  
Eggs poached or fried (2) \$3.50  
Egg poached or fried (1) \$2.00  
Herb hollandaise or tomato relish \$2.50  
Loaded beans \$4.00

**Soup of the day (gfo) \$13.50**  
Crusty bread, cultured butter *(Please ask our staff)*

**Calamari (gfo) \$17.50**  
Boulevard five spice, chilli, crispy garlic, crispy fried shallots, spring onion, Vietnamese mint nam jim sauce, nursery leaves

**Dips plate \$17.50**  
Selection of house made Middle Eastern & Mediterranean dips, toasted Turkish bread, lavosh, mixed olives  
**Extra toasted Turkish bread \$3.50**

**Handmade gourmet pie of the day \$17.50**  
House made pie, mushy peas, fries, gravy  
**Please ask our staff for today's flavour**

**Fish & chips \$21.50**  
Beer battered fish fillet, pickled onions, house made tartare sauce, tomato sauce, sumac lemon **Add salad \$2.50**

**Banger & mash \$20.50**  
Grilled pork & fennel sausage, mashed potato, onion jus, herb salad, crispy shallots

**15% surcharge applies on all Public Holidays**

**Corned beef sandwich (gfo) \$16.50**  
6 hrs slowly cooked corned beef, Dijon mustard, confit mini roma tomatoes, crispy onion rings, dill pickles, Swiss cheese on light rye bread

**Turkey and bacon sandwich (gfo) \$16.50**  
Roasted turkey breast, tasty cheese, crispy bacon, chipotle mayonnaise, watercress on multigrain bread

**The ploughman's sandwich (v) (gfo) \$13.50**  
Aged cheddar, mayonnaise, house made piccalilli, cos lettuce on sourdough bread **Add ham \$ 3.50**

**Roasted winter vegetable salad (vg) (lf) \$17.50**  
Roasted winter vegetables, baby spinach, chimichurri dressing  
**Add chicken \$5.50 Add smoked salmon \$6.50 Add prawns \$7.50**

**Beetroot & goats cheese salad (v) (lfo) \$17.50**  
Roasted beetroot, watercress, caramelised pear, toasted hazelnuts, goat's cheese, pear balsamic dressing  
**Add chicken \$5.50 Add smoked salmon \$6.50 Add prawns \$7.50**

**Prawn & chorizo Jambalaya (gfo) \$26.50**  
Cajun rice stew, sautéed chorizo, tiger prawns, bacon, tomatoes, the trinity (onions, celery and peppers) fresh herbs, corn bread

**Tuscan ragu linguine \$23.50**  
12hr slowly braised beef, smoked pork ribs, sausage & tomato sauce, handmade linguine, parmesan, herbs

**Mushroom & Smoked chicken risotto (gfo) \$23.50**  
Wild mushrooms, Smoked chicken, braised leeks, roasted garlic, porcini & herb mascarpone

**Lemon & avo chicken burger \$20.50**  
Lemon, garlic & herb marinated chicken breast, avocado, herb mayonnaise, cos lettuce, artisan brioche bun, fries  
**Add bacon \$2.00**

**Wagyu burger \$20.50**  
Wagyu beef pattie, cheddar cheese, house made caramelised onion chutney, pickle, aioli, lettuce, tomato, artisan brioche bun, fries  
**Add bacon \$2.00 or fried egg \$2.00**

**Soft shell crab burger \$20.50**  
Crispy beer battered soft shell crab, cos lettuce, cucumber, Thai red curry mayonnaise, artisan brioche bun, fries

**Whilst every precaution is taken with all meals. We advise, that all food is prepared in a common kitchen and we cannot guarantee that cross contamination will not take place. This includes wheat/gluten, dairy, eggs, peanuts, fish, shellfish, Soy bean & sesame**

**Sorry, no alterations to menu on weekends**

### Light bites...

#### Quiche of the day

House made quiche, nursery salad, boulevard dressing  
Please ask our staff for today's flavour

#### Wedges

Sour cream, sweet chilli sauce

#### Fries

Beer battered, tomato sauce

#### Garden salad

Mixed salad leaves, cucumber, red onion, carrot, French dressing

**Add chicken \$5.50 Add smoked salmon \$6.50 Add prawns \$7.50**

### Something for the children...

#### Under 12 years old

#### Pancakes

Ricotta, oat & cinnamon pancakes, blueberry sauce, ice cream

#### Egg on toast

Egg on buttered toast

**Add bacon \$1.50**

#### Toast

Butter, house made jam, peanut butter or vegemite

#### Toastie

Honey leg ham, tasty cheese

#### Linguine pasta

Buttered or roast tomato sauce or creamy cheese sauce  
with parmesan cheese

#### Fish & chips

Beer battered fillets with chips, tomato sauce, lemon

#### Chicken nuggets

Fries, tomato sauce

### Sweet treats...

**\$16.00**

#### Mixed berry cheesecake

Rich baked cheesecake, topped with forest fruits

**\$11.00**

#### Lemon tart

Lusciously fresh lemon & cream tart, brulée glazed top

**\$8.00**

#### Cake of the Day

Please ask our staff for today's variety

**\$14.50**

#### Tiramisu

Coffee flavoured Italian dessert

House made - sponge finger biscuits soaked in coffee, frangelico  
liqueur, whipped mascarpone cream, dusted with chocolate

#### Sticky date pudding

House made – warm sticky date pudding, butter scotch sauce,  
cream

**\$9.00**

#### Scones- The perfect morning or afternoon tea

House made -2 scones served with jam & cream

**\$8.00**

-1 scone served with jam & cream

#### Muffins- An all-time favourite

House made muffin of the day - check our display cabinet

**\$3.00**

#### Sweet bread of the day

Warmed & served with maple syrup & cream

**\$10.50**

Please ask our staff for today's flavour

#### Slice of the day

Please ask our staff for today's variety

**\$12.50**

#### Assorted cakes available in the display case daily Small

**\$12.50**

#### Manuko Organic Raw Slices (gf, vegan, dairy free)

**\$6.00**

Please check display cabinet for varieties

**\$12.50**

#### Ballsy Betty Organic Raw Bliss Balls (vegan, gf, 100% natural)

Please check display cabinet for varieties

#### Handmade Artisan Gelato dessert (3 flavours available)

Pistachio, Hazelnut or Chocolate

**\$9.50**

### Beverages...

#### Coffee

Latte, Cappuccino, Flat white, Macchiato, Chai Latte & Espresso Mug **\$5.00**

**\$9.50**

Decaf (extra).40 Soy (extra).50

Almond (extra).50 lactose free (extra).50

**\$9.50**

#### Cold drip

Single origin, served on ice, orange

**\$9.50**

Iced coffee, Iced chocolate

Hot chocolate

Affogato

**\$9.50**

#### Turmeric Latte

Soy (extra) .50 Almond (extra).50 lactose free (extra).50

Mug **\$5.50**

#### Assorted teas

Please ask our staff for varieties

**\$8.50**

#### Noah's fruit juice

Please check display cabinet for varieties

**\$5.50**

#### Cold drinks

Soft drink - Coke, Diet coke, Lemonade, Solo, Sunkist,  
Lemon & Lime or Orange & Mango mineral water, Pepsi max

**\$7.50**

Kids- Pop tops

Soda water, Ginger ale 300ml

Bottled water 600ml

**\$7.50**

San Pellegrino mineral water 500ml

1 Litre

Lemon, lime & bitters

**\$7.50**

Kombucha

Buderim ginger beer/pear ginger beer 330ml

#### Real milkshake

chocolate, strawberry, vanilla, caramel, banana

**\$4.00**

#### Freshly squeezed juice

Your choice of carrot, ginger, watermelon, pineapple, apple & orange

**\$9.00**

**Beer, cider & wine available by the glass  
or bottle, please ask for drinks list**