

## Weekend Brunch Menu

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



<b>Ricotta pancakes (v)</b>	<b>\$17.50</b>
Ricotta, oat & cinnamon pancakes, blueberry & maple sauce, vanilla custard yoghurt, almond crumble	
<b>Smashed avo (v) (vgo) (gfo) (lfo)</b>	<b>\$17.50</b>
Multigrain toast, smashed avocado, heirloom tomatoes, marinated feta, toasted seeds, basil, sumac lemon <b>Add poached eggs \$3.50</b>	
<b>Sausage &amp; loaded beans</b>	<b>\$19.50</b>
Pork & herb sausage, house made baked beans (tomato, pancetta & baby spinach) fried egg, crusty bread	
<b>Pumpkin &amp; halloumi fritters (v)</b>	<b>\$17.50</b>
Pumpkin, spring onion & halloumi fritters, poached eggs, pumpkin puree, roasted garlic skordalia, mixed shoots salad, vegetable crisps	
<b>Greens &amp; eggs (gfo) (vgo) (lf)</b>	<b>\$18.50</b>
Sautéed broccoli, baby kale, greens, crisp spiced tofu, toasted light rye, miso, poached eggs, Japanese seven spiced sesame seeds	
<b>Benny (gfo)</b>	<b>\$17.50</b>
Grilled thick cut ham, poached eggs, toast, herb hollandaise, bacon dust, house made tomato relish	
<b>Forest mushrooms (v) (gfo)</b>	<b>\$18.50</b>
Sautéed mushrooms, shallots, garlic & thyme, sautéed baby spinach, grilled taleggio on toast, crispy kale, toasted pinenut, truffle oil <b>Add poached eggs \$3.50</b>	
<b>Salmon kedgeriee (gf)</b>	<b>\$20.50</b>
Flaked salmon, lightly curried rice, baby peas, poached eggs, coriander, spring onion, chilli, crispy fried shallots	
<b>Soup of the day (gfo)</b>	<b>\$13.50</b>
Crusty bread, cultured butter <i>(Please ask our staff)</i>	
<b>Calamari (gfo)</b>	<b>\$17.50</b>
Boulevard five spice, chilli, crispy garlic, crispy fried shallots, spring onion, Vietnamese mint nam jim sauce, nursery leaves	
<b>Dips plate</b>	<b>\$17.50</b>
Selection of house made Middle Eastern & Mediterranean dips, toasted Turkish bread, lavosh, mixed olives <b>Extra toasted Turkish bread \$3.50</b>	

<b>Handmade gourmet pie of the day</b>	<b>\$17.50</b>
House made pie, mushy peas, fries, gravy <i>Please ask our staff for today's flavour</i>	
<b>Fish &amp; chips</b>	<b>\$21.50</b>
Beer battered fish fillet, pickled onions, house made tartare sauce, tomato sauce, sumac lemon <b>Add salad \$2.50</b>	
<b>Banger &amp; mash</b>	<b>\$20.50</b>
Grilled pork & fennel sausage, mashed potato, onion jus, herb salad, crispy shallots	
<b>Corned beef sandwich (gfo)</b>	<b>\$16.50</b>
6 hrs slowly cooked corned beef, Dijon mustard, confit mini roma tomatoes, crispy onion rings, dill pickles, Swiss cheese on light rye bread	
<b>Turkey and bacon sandwich (gfo)</b>	<b>\$16.50</b>
Roasted turkey breast, tasty cheese, crispy bacon, chipotle mayonnaise, watercress on multigrain bread	
<b>The ploughman's sandwich (v) (gfo)</b>	<b>\$13.50</b>
Aged cheddar, mayonnaise, house made piccalilli, cos lettuce on sourdough bread <b>Add ham \$ 3.50</b>	
<b>Roasted winter vegetable salad (vg) (lf)</b>	<b>\$17.50</b>
Roasted winter vegetables, baby spinach, chimichurri dressing <b>Add chicken \$5.50 Add smoked salmon \$6.50 Add prawns \$7.50</b>	
<b>Beetroot &amp; goats cheese salad (v) (lfo)</b>	<b>\$17.50</b>
Roasted beetroot, watercress, caramelised pear, toasted hazelnuts, goat's cheese, pear balsamic dressing <b>Add chicken \$5.50 Add smoked salmon \$6.50 Add prawns \$7.50</b>	
<b>Prawn &amp; chorizo Jambalaya (gfo)</b>	<b>\$26.50</b>
Cajun rice stew, sautéed chorizo, tiger prawns, bacon, tomatoes, the trinity (onions, celery and peppers) fresh herbs, corn bread	
<b>Tuscan ragu linguine</b>	<b>\$23.50</b>
12hr slowly braised beef, smoked pork ribs, sausage & tomato sauce, handmade linguine, parmesan, herbs	
<b>Mushroom &amp; Smoked chicken risotto (gfo)</b>	<b>\$23.50</b>
Wild mushrooms, Smoked chicken, braised leeks, roasted garlic, porcini & herb mascarpone	

15% surcharge applies on all Public Holidays

<b>Lemon &amp; avo chicken burger</b>	<b>\$20.50</b>
Lemon, garlic & herb marinated chicken breast, avocado, herb mayonnaise, cos lettuce, artisan brioche bun, fries <b>add bacon \$2.00</b>	
<b>Wagyu burger</b>	<b>\$20.50</b>
Wagyu beef pattie, cheddar cheese, house made caramelised onion chutney, pickle, lettuce, tomato, artisan brioche bun, fries <b>Add bacon \$2.00 or fried egg \$2.00</b>	
<b>Soft shell crab burger</b>	<b>\$20.50</b>
Crispy beer battered soft shell crab, cos lettuce, cucumber, Thai red curry mayonnaise, artisan brioche bun, fries	
<b>Quiche of the day</b>	<b>\$16.00</b>
House made quiche, nursery salad, boulevard dressing Please ask our staff for today's flavour	
<b>Wedges</b>	<b>\$11.00</b>
Sour cream, sweet chilli sauce	
<b>Fries</b>	<b>\$8.00</b>
Beer battered, tomato sauce	
<b>Garden salad</b>	<b>\$14.50</b>
Mixed salad leaves, cucumber, red onion, carrot, French dressing <b>Add chicken \$5.50 Add smoked salmon \$6.50 Add prawns \$7.50</b>	
<b>Something for the children...</b>	
<b>Under 12 years old</b>	
<b>Pancakes</b>	<b>\$9.00</b>
Ricotta, oat & cinnamon pancakes, blueberry sauce, ice cream	
<b>Toastie</b>	<b>\$10.50</b>
Honey leg ham, tasty cheese	
<b>Linguine pasta</b>	<b>\$12.50</b>
Buttered or roast tomato sauce or creamy cheese sauce with parmesan cheese	
<b>Fish &amp; chips</b>	<b>\$12.50</b>
Beer battered fillets with chips, tomato sauce, lemon	
<b>Chicken nuggets</b>	<b>\$12.50</b>
Fries, tomato sauce	

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

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

**Sweet treats...**

**Mixed berry cheesecake**

Rich baked cheesecake, topped with forest fruits

**Lemon tart**

Lusciously fresh lemon & cream tart, brulée glazed top

**Cake of the Day**

Please ask our staff for today's variety

**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

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

House made -2 scones served with jam & cream  
-1 scone served with jam & cream

**Muffins- An all-time favourite**

House made muffin of the day - check our display cabinet

**Sweet bread of the day**

Warmed & served with maple syrup & cream  
Please ask our staff for today's flavour

**Slice of the day**

Please ask our staff for today's variety

**Assorted cakes available in the display case daily**

Small

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

Please check display cabinet for varieties

**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

**Beverages...**

**\$9.50 Coffee \$4.00**  
Latte, Cappuccino, Flat white, Macchiato, Chai Latte & Espresso Mug **\$5.00**  
Decaf (extra).40 Soy (extra).50

**\$9.50 Almond (extra).50 lactose free (extra).50**

**Cold drip \$4.50**

**\$9.50 Single origin, served on ice, orange**

Iced coffee, Iced chocolate **\$6.00**

**\$9.50 Hot chocolate \$5.00**

Affogato **\$4.50**

**Turmeric Latte \$4.50**

**\$9.50 Soy (extra) .50 Almond (extra).50 lactose free (extra).50 Mug \$5.50**

**Assorted teas \$4.50**

Please ask our staff for varieties

**\$8.50 Noah's fruit juice \$4.80**

**\$4.50 Please check display cabinet for varieties**

**Cold drinks \$4.00**

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

**\$7.50 Kids- Pop tops \$3.00**

Soda water and Ginger ale 300ml **\$3.50**

Bottled water 600ml **\$4.00**

**\$7.50 San Pellegrino mineral water 500ml \$5.00**

1 Litre **\$8.00**

Lemon, lime & bitters **\$4.00**

Kombucha **\$5.50**

**\$7.50 Buderim ginger beer/pear ginger beer 330ml \$5.00**

**Real milkshake \$7.00**

chocolate, strawberry, vanilla, caramel, banana

**\$4.00 Freshly squeezed juice \$8.00**

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