

POYNTONS

BOULEVARD CAFE

Weekend Brunch Menu

(v) Vegetarian, (vo) vegan option, (gf) Gluten free, (gfo) gluten free option

Ricotta pancakes (v) \$16.50

Ricotta, oat & cinnamon pancakes, blueberry & maple sauce, vanilla custard yoghurt, almond crumble

Smashed Avo (v) (vo) (gfo) \$17.50

Multigrain toast, smashed avocado, heirloom tomatoes, marinated feta, toasted seeds, basil, sumac lemon

Add poached eggs \$3.50

Sabih (Israeli egg on toast) (v) \$16.50

Grilled pita bread, hummus, pan fried eggplant, boiled egg, zhoug salsa (herb salsa), tahini sauce, spicy chick peas, Israeli salsa

Forest mushrooms (v) (gfo) \$18.50

Sautéed mushrooms, shallots, garlic & thyme, sautéed baby spinach, grilled taleggio, crispy kale, toasted pinenut, white truffle oil

Add poached eggs \$3.50

Zucchini Fritters (v) \$16.50

Zucchini, halloumi and mint fritters, poached eggs, tzatziki labne, mixed shoots salad

Steak, egg and chips \$25.50

Pan fried grass fed eye fillet, sautéed baby spinach, fries, fried duck egg, red wine and herb jus

Benny (gfo) \$16.50

Grilled thick cut ham, poached eggs, toast, herb hollandaise, bacon dust, house made tomato relish

Sweet potato waffles \$20.50

Citrus cured salmon, poached eggs, avocado, pickled red onions, Citrus pearls, creamy ranch dressing

Pea and ham croquettes \$16.50

Parma ham and pea croquettes, pea and leek sauce, roast garlic aioli, crispy leek and herb salad

Calamari (gfo) \$17.50

Boulevard five spice, chilli, crispy garlic, crispy fried shallots, spring onion, Vietnamese mint nam jim sauce, nursery leaves

Caciocavallo \$15.50

(Southern Italian saganaki) pan fried, honey and pepper wild figs, herb salad, grilled ciabatta, lemon

Dips plate \$17.00

Selection of house made Middle Eastern and Mediterranean dips, toasted Turkish bread, mixed olives

Handmade gourmet pie of the day \$16.50

House made pie, mushy peas, fries, gravy
(please ask our staff for today flavour)

Fish & chips \$21.00

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

Banger & mash \$20.00

Grilled gourmet sausage, potato mash, onion jus, herb salad

Reuben sandwich (gfo) \$16.00

Dijon mustard, pastrami, swiss cheese, slaw, dill pickles, russian dressing on light rye bread

Smoked chicken and prawn sandwich (gfo) \$17.50

House smoked chicken breast, prawns, tarragon mayonnaise, avocado, cos lettuce 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**

Roast cauliflower salad \$17.50

North African spiced roasted cauliflower, crispy chick peas, barley, farro, baby spinach leaves, chermoula dressing

Add chicken \$5.00 Add smoked salmon 5.50 Add prawns \$7.00

Beetroot salad (gf) \$17.00

Thyme and balsamic roasted beetroot, Persian feta, Spanish onions, kalamata olives, wild rocket, pickled garlic and feta dressing

Add chicken \$5.00 Add smoked salmon 5.50 Add prawns \$7.00

Prawns and chorizo fettuccine \$25.50

Pan seared tiger prawns, crispy chorizo, confit garlic, olive oil, lime, herbs

10% surcharge applies on Public Holidays

Pumpkin, sage and chestnut risotto (gf) \$21.50

Garlic and sage roasted pumpkin, feta, wild rocket, crispy sage, roasted chestnuts, nut brown sage butter sauce

Crispy skin pork belly burger \$19.50

Chilli, garlic and coriander slow braised pork belly, asian vegetable slaw, artisan matcha brioche bun, fries

Soft shell crab burger \$19.50

Tempura crispy soft shell crab, kimchi slaw, sriracha mayonnaise, artisan squid ink brioche bun, fries

Southern fried chicken burger \$19.50

Spiced buttermilk fried chicken, chipotle slaw, Poyntons ranch sauce, jalapeno and cheese popper, artisan brioche bun, fries

Quiche of the day \$14.50

House made quiche, nursery salad, boulevard dressing
(please ask our staff for today flavour)

Wedges \$11.00

Sour cream, sweet chilli sauce

Fries \$7.00

Beer battered, tomato sauce

Something for the children...

Under 12 years old

Pancakes \$9.00

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

Baby bears porridge \$8.00

Creamy oats, brown sugar, cream

Toastie \$9.00

Honey leg ham, tasty cheese

Fettuccini pasta \$11.00

Roast tomato sauce or buttered or creamy cheese sauce with parmesan cheese

Fish & chips \$12.50

Beer battered fillets with chips, tomato sauce, lemon

Chicken nuggets \$11.00

Fries, tomato sauce

Sorry, no alterations on weekends

Sweet treats...

Mixed Berry Cheesecake \$9.00

Creamy baked cheesecake, fresh fruit topping

Lemon Tart \$9.00

Lusciously lemon

Orange Clementine \$9.00

Orange & almond flourless cake, white chocolate & orange glaze

Tiramisu \$9.00

(Coffee flavoured Italian dessert)

House made - sponge finger biscuits soaked in coffee, Frangelico liqueur, whipped Mascarpone cream, dusted with chocolate powder

Sticky Date Pudding \$9.00

House made - Sticky date caramel soaked cake, warmed & served with cream

Scones- The perfect morning or afternoon tea \$8.00

House made - served with jam & cream

Muffins- An all time favourite \$5.00

House made muffin of the day - check our display cabinet

Cinnamon Banana Bread \$7.00

Warmed & served with drizzled honey & cream

Slices \$5.00

Vanilla, apple & raspberry crumble

Assorted cakes available in the display case daily \$7.00

Small

Manuko Organic Raw Slices (gf, veg, dairy free) \$6.00

Please check display cabinet for varieties

Beverages...

Coffee \$4.00

Latte, Cappuccino, Flat white, Macchiato, Chai Latte & Espresso Decaf (extra) .40

Soy (extra) .50 Mug \$5.00

Hot chocolate \$5.00

Affogato \$4.50

Turmeric Latte \$4.50

Soy (extra) .50 Mug \$5.50

T2 \$4.00

English Breakfast, Earl Grey, Irish Breakfast, Peppermint, Green, Lemongrass & Ginger, Chai Tea, Liquorice, Chamomile, Botanica, Orange Pekoe, Darjeeling & Madagascan Vanilla

Cold drinks \$3.90

Soft drink - Coke, Diet Coke, Lemonade, Solo, Sunkist, Lemon & Lime or Orange & Mango mineral water & Passiona 375ml

Soda Water, Tonic Water and Ginger Ale 300ml \$3.50

Bottled water 600ml \$3.90

San Pellegrino mineral water 500ml \$4.90

1 Litre \$7.90

Lemon, Lime & Bitters \$3.90

Galvanina Organic Italian Sparkling 355ml \$5.95

Buderim Ginger Beer/Pear Ginger Beer 330ml \$4.90

Milkshake - chocolate, strawberry, vanilla, \$5.50

caramel, coffee, blue heaven, spearmint, lime & banana

Freshly squeezed juice- Your choice of carrot, \$8.00

watermelon, pineapple, apple & orange

Iced coffee, Iced chocolate \$5.50

Apple cider (alcoholic) \$6.50

Kids- Pop tops \$2.50

Beers

Holgate 330ml \$7.50

(Pilsner, Macedon Pale, Norton Lager)

Crown Lager, Asahi & Peroni Blue \$6.50

Victoria Bitter, Cascade Premium Light, \$5.50

Pure Blonde

Wine available by the glass or bottle, please ask for wine list