



10% surcharge applies on all Public Holidays

## 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**

### Roasted pumpkin (v) (gf) \$16.50

Chilli & garlic roasted pumpkin, poached eggs, pumpkin hummus, whipped feta, pine nuts, spiced chick peas, chilli oil

### Forest mushrooms (v) (gfo) \$18.50

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

**Add poached eggs \$3.50**

### Cauliflower fritters (v) \$17.50

Cauliflower, halloumi, spring onion & cumin fritters, poached eggs, labne, chilli jam, mixed shoots salad

### Corned beef croquette \$19.50

Corned beef, caramelised onion, herb & potato croquette, sautéed baby spinach, fried egg, jus, crispy shallots & herb salad

### Benny (gfo) \$16.50

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

### Salmon & beetroot \$20.50

Flaked Hot smoked salmon, beetroot carpaccio, poached eggs, beetroot crumble, horseradish crème fraiche, toasted rye, herb dressing

### Calamari (gfo) \$17.50

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

### Dips plate \$16.50

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

### 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 \$21.00

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) \$16.50

Dijon mustard, pastrami, swiss cheese, sauerkraut, dill pickles, Russian dressing on light rye bread

### Turkey club sandwich (gfo) \$16.50

Roasted turkey breast, cheddar, crispy bacon, herb mayonnaise, watercress on multigrain bread

### The ploughman's sandwich (v) (gfo) \$14.50

Aged cheddar, mayonnaise, house made piccalilli, cos lettuce on sourdough bread **Add ham \$ 3.50**

### Sesame broccoli salad \$17.50

Broccoli, asian greens, peas, baby spinach, quinoa, toasted sesame seeds with chilli, garlic, ginger, soy & mirin dressing

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

### Sweet potato and lentil salad \$17.50

Cumin, coriander and oregano roasted sweet potato, lentils, Spanish onion, tomato, rocket with garlic, mixed herbs & lemon dressing

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

### Lamb and sweet potato tagine \$25.50

Slow braised Moroccan spice lamb shoulder, sweet potato, tomato tagine, sugar snap peas, herb & lemon couscous, flat bread

### Prawn fettuccine \$24.50

Pan seared prawns, roasted fennel, blistered cherry tomatoes, confit garlic, chilli, white wine, saffron, herbs

### Artichoke and wild mushroom risotto \$23.50

Jerusalem artichoke, wild mushrooms & parmesan risotto, artichoke chips, shaved bufalotto, truffle oil

### BBQ pork belly burger \$20.50

12 hour slow braised pork belly, smoked maple & apple bbq sauce, celeriac, fennel & apple slaw, artisan brioche bun, fries

### Soft shell crab burger \$20.50

Tempura crispy soft shell crab, kimchi slaw, sriracha chilli mayonnaise, artisan charcoal brioche bun, fries

### Japanese fried chicken burger \$20.50

Ginger, garlic, soy & sesame marinated chicken, pickled daikon, carrot & cabbage slaw, Japanese mayonnaise, artisan matcha brioche bun, fries

### Quiche of the day \$15.50

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

### Wedges \$11.00

Sour cream, sweet chilli sauce

### Fries \$7.00

Beer battered, rosemary salt, tomato sauce

## Something for the children...

*Under 12 years old*

### Pancakes \$9.00

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

### Toastie \$10.00

Honey leg ham, tasty cheese

### Fettuccini pasta \$11.00

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

### Fish & chips \$12.50

Beer battered fillets with chips, tomato sauce, lemon

### Chicken nuggets \$11.50

Fries, tomato sauce

Sorry, no alterations to menu on weekends

## Sweet treats...

### Mixed berry cheesecake

Rich baked cheesecake, topped with a forest fruits

**\$9.00**

### Lemon tart

Lusciously fresh lemon & cream tart, Brulée glazed top

**\$9.00**

### Orange clementine

Moist orange & almond flourless cake, white chocolate praline, candied orange and pistachios

**\$9.00**

### Tiramisu

#### (Coffee flavoured Italian dessert)

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

**\$9.00**

### Sticky date pudding

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

**\$9.00**

### Scones- The perfect morning or afternoon tea

House made - served with jam & cream

**\$8.50**

### Muffins- An all-time favourite

House made muffin of the day - check our display cabinet

**\$5.50**

### Toasted Sweet bread of the day

Served with maple syrup & cream

*Please ask our staff for today's flavour*

**\$7.50**

### Slices

Vanilla custard cream, apple & raspberry crumble

**\$6.00**

### Assorted cakes available in the display case daily

Small

**\$7.00**

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

*Please check display cabinet for varieties*

**\$6.00**

## Beverages...

### Coffee

Latte, Cappuccino, Flat white, Macchiato, Chai Latte & Espresso

**\$4.00**

Decaf (extra) **.40**

Soy (extra) **.50**

Mug **\$5.00**

Hot chocolate

**\$5.00**

Affogato

**\$4.50**

### Turmeric

Soy (extra) **.50**

**\$4.50**

Mug **\$5.50**

### Assorted teas

*Please ask our staff for varieties*

**\$4.00**

### Cold drinks

**\$4.00**

Soft drink - Coke, Diet coke, Lemonade, Solo, Sunkist,

Lemon & Lime or Orange & Mango mineral water

Passiona 375ml

Kids- Pop tops

**\$2.50**

Soda water, Tonic water and Ginger ale 300ml

**\$3.50**

Bottled water 600ml

**\$4.00**

San Pellegrino mineral water 500ml

**\$5.00**

1 Litre

**\$8.00**

Lemon, lime & bitters

**\$4.00**

Galvanina organic Italian sparkling 355ml

**\$6.00**

Buderim ginger beer/pear ginger beer 330ml

**\$5.00**

**Milkshake** - chocolate, strawberry, vanilla, caramel, coffee, blue heaven, spearmint, lime, banana

**\$5.50**

Iced coffee, Iced chocolate

**\$5.50**

**Freshly squeezed juice**- Your choice of carrot,

**\$8.00**

Watermelon, pineapple, apple & orange

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