

Brunch

Saturday & Sunday from 12.00 pm

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

Ricotta pancakes (v) \$16.50

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

Smashed Avo (v) (gfo) (vo) \$16.50

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

Add poached eggs \$3.50

Forest mushrooms (v) (gfo) \$18.50

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

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 \$23.50

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

Benny (gfo) \$16.50

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

Sweet potato waffles \$19.50

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

Caprese bruschetta \$13.50

Char grilled ciabatta, cheese panna cotta, heirloom tomatoes torn basil, shallot and balsamic dressing, shaved ricotta salata

Calamari (gfo) \$17.50

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

Caciocavallo \$13.50

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

Dips plate \$16.50

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 staff)

Fish & chips \$16.50
Beer battered fish fillet, pickled onions, house made tartare sauce, tomato sauce, sumac lemon
Add salad \$2.50

Banger & mash \$18.50
Grilled gourmet sausage, potato mash, onion jus, herb salad

Reuben sandwich (gfo) \$16.50
Dijon mustard, pastrami, swiss cheese, slaw, dill pickles, russian dressing on light rye bread

Chicken waldorf sandwich (gfo) \$23.50
Herb poached chicken breast, celery, grapes, toasted walnuts, cos lettuce, tarragon yoghurt mayonnaise on multigrain bread

The ploughman's sandwich (v) (gfo) \$16.50
Aged cheddar, mayonnaise, house made piccalilli, cos lettuce on sourdough bread **Add ham \$3.50**

Salmon poke bowl (gf) \$19.50
Soba noodles, sesame citrus cured salmon, fresh soya beans, avocado, cucumber, carrot, daikon radish, pickled red onion, ponzu dressing

Vegan salad (vo) \$13.50
Apple, celery, caramelised walnuts, pumpkin and sunflower seeds, sultanas, apple cider dressing
Add chicken \$5.00 Add smoked salmon 5.50 Add prawns \$7.00

Confit chicken \$17.50
Crispy skinned confit chicken, shallots, thyme, cannellini beans, watercress, herbs

Prawns and chorizo fettuccine \$13.50
Pan seared tiger prawns, crispy chorizo, confit garlic, olive oil, lime, herbs

Ricotta and basil gnocchi \$16.50
Slow roasted tomatoes, confit garlic, olives, olive oil, torn basil, buffalo parmesan

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 \$16.50
Tempura crispy soft shell crab, kimchi slaw, sriracha mayonnaise, artisan squid ink brioche bun, fries

Southern fried chicken burger \$20.00
Spiced buttermilk fried chicken, chipotle slaw, poyntons ranch sauce, jalapeno and cheese popper, artisan brioche bun, fries

Quiche of the day \$19.50
House made quiche, nursery salad, tomato & onion relish (please ask staff)

Wedges \$16.00
Sour cream, sweet chilli sauce

Fries \$16.00
Beer battered, tomato sauce

Something for the children... Under 12 years old \$14.00
Pancakes \$8.00
Ricotta, oat & cinnamon pancakes, blueberry sauce, ice cream

Baby bears porridge \$19.50
Creamy oats, brown sugar, cream

Egg on toast \$19.50
Egg on buttered toast **Add bacon \$1.50**

Toast \$16.50
Butter, house made jam, peanut butter or vegemite

Toastie \$22.50
Honey leg ham, tasty cheese

Fettuccini pasta \$22.50
Roast tomato sauce, parmesan cheese

Fish & chips \$25.50
Beer battered fillets with fish, tartare sauce, lemon

Chicken nuggets \$23.50
Fries, tomato sauce

We appreciate no alterations on weekends, thank you

Sweet treats...

Mixed Berry Cheesecake

Creamy baked cheesecake, fresh fruit topping

\$9.00

Lemon Tart

Lusciously lemon

\$9.00

Orange Clementine

Orange & almond flourless cake, white chocolate & orange glaze

\$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 - Sticky date caramel soaked cake, warmed & served with cream

\$9.00

Scones- The perfect morning or afternoon tea

House made - served with jam & cream

\$8.00

Muffins- An all time favourite

House made muffin of the day - check our display cabinet

\$5.00

Cinnamon Banana Bread

Warmed & served with drizzled maple syrup & cream

\$7.00

Slices

Vanilla, apple & raspberry crumble

\$5.00

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

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

\$5.50

Freshly squeezed juice- Your choice of carrot, watermelon, pineapple, apple & orange

\$8.00

Iced coffee, Iced chocolate

\$5.50

Apple cider (alcoholic)

\$6.50

Kids- Pop tops

\$2.50

Beers

Holgate 330ml

\$7.50

(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