

All day Menu

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

Apple kasha (gf) (v) (vo) \$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 toast or gluten free toast with house made jam, english marmalade or spreads

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

Egg white omelette (v) (gfo) \$17.50
Five egg whites, wild mushrooms, shallot, herbs, baby spinach, goats cheese on toasted light rye

Cauliflower fritters (v) \$17.50
Cauliflower, halloumi, spring onion & cumin fritters, poached eggs, labne, chilli jam, mixed shoots salad

Roasted pumpkin (v) (gf) \$16.50
Chilli & garlic roasted pumpkin, poached eggs, pumpkin hummus, whipped feta, pine nuts, spiced chick peas, chilli oil

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

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

Salmon & beetroot \$20.50
Flaked Hot smoked salmon, beetroot carpaccio, poached eggs, beetroot crumble, horseradish crème fraiche, toasted rye, herb dressing

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**
Mushrooms or Grilled tomato or Baby spinach **\$3.50**
Herb hollandaise or Tomato relish **\$2.50**

Soup of the day (gfo) \$12.50
Crusty bread, cultured butter
Please ask our staff for today's flavour

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, lavosh, 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 & lentil salad \$17.50
Cumin, coriander & 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 & 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 & 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

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

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

Fettuccini 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...

Mixed berry cheesecake

\$15.50 Rich baked cheesecake, topped with a forest fruits

Lemon tart

\$11.00 Lusciously fresh lemon & cream tart, brulée glazed top

Orange clementine

\$7.50 Moist orange & almond flourless cake, white chocolate praline, candied orange & pistachios

Tiramisu

Coffee flavoured Italian dessert

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

\$8.50

Sticky date pudding

\$8.00 House made – warm sticky date pudding, butter scotch sauce, cream

Scones- The perfect morning or afternoon tea

House made - served with jam & cream

\$3.00

Muffins- An all-time favourite

House made muffin of the day - check our display cabinet

\$10.00

Toasted Sweet bread of the day

Served with maple syrup & cream

Please ask our staff for today's flavour

\$11.00

Slices

Vanilla custard cream, apple & raspberry crumble

\$12.50

Assorted cakes available in the display case daily

Small

\$11.50

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

Please check display cabinet for varieties

Beverages...

\$9.00 **Coffee** **\$4.00**

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

\$9.00 Decaf (extra) **.40** Soy (extra) **.50** Mug **\$5.00**

Hot chocolate **\$5.00**

\$9.00 Affogato **\$4.50**

Turmeric Latte **\$4.50**

Soy (extra) **.50** Mug **\$5.50**

Assorted teas **\$4.00**

Please ask our staff for varieties

Cold drinks **\$4.00**

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

Passiona 375ml **\$2.50**

Kids- Pop tops **\$2.50**

\$8.50 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, **\$5.50**

coffee, blue heaven, spearmint, lime, banana

\$6.00 Iced coffee, Iced chocolate **\$5.50**

\$7.00 **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