

**All day breakfast Monday to Friday**  
**On weekends please see Brunch Menu**

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

**Apple Kasha (gf) (vo) \$12.50**

Toasted buckwheat, apple & organic sultana porridge with macerated strawberries, toasted pecans, toasted almonds, vanilla yoghurt

**Toast \$7.50**

Organic sourdough, multigrain, light rye 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**

**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, 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

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

Chilli and garlic roasted pumpkin, poached eggs, pumpkin hummus, whipped feta, pine nuts, spiced chick peas

**Churros waffles \$16.50**

Cinnamon dusted churros waffles, chilli chocolate dipping sauce, caramel dipping sauce, vanilla ice cream

**Steak, egg and chips \$25.50**

Pan fried grass fed eye fillet, sautéed baby spinach, fries, fried duck egg, red wine and herb jus. **Cooked medium/rare or well done**

**Benny (gfo)**

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

**Sweet potato waffles**

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

**Eggs on toast (gfo)**

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 or Citrus cured salmon

Thick cut ham or Bacon or Smashed avo

Mushrooms or Grilled tomato or Baby spinach

Herb hollandaise or Tomato relish

**Pea and ham croquettes**

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

**Calamari (gfo)**

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

**Caciocavallo**

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

**Dips plate**

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

**Handmade gourmet pie of the day**

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

**Fish & chips**

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

**Banger & mash**

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

**\$16.50**

**Smoked chicken and prawn sandwich (gfo) \$17.50**

House smoked chicken breast, prawns, tarragon mayonnaise, avocado, cos lettuce on multigrain bread

**\$20.50**

**The ploughman's sandwich (v) (gfo) \$13.50**

Aged cheddar, mayonnaise, house made piccalilli, cos lettuce on sourdough bread

**Add ham \$ 3.50**

**\$9.50**

**Roast cauliflower salad \$17.50**

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

**\$5.50**

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

**\$4.00**

**\$3.50**

**\$2.50**

**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**

**\$16.50**

**Bread and lentils (v) \$17.50**

Fried yoghurt bread with spiced lentils, sautéed mushrooms, confit garlic, turmeric spiced yoghurt

**\$17.50**

**Prawns and chorizo fettuccine \$25.50**

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

**\$15.50**

**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

**\$17.00**

**Crispy skin pork belly burger \$19.50**

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

**\$16.50**

**Soft shell crab burger \$19.50**

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

**\$21.00**

**Southern fried chicken burger \$19.50**

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

**\$20.00**

### Light Bites...

#### Quiche of the day

House made quiche, nursery salad, boulevard dressing  
(please ask 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

#### Baby bears porridge

Creamy oats, brown sugar, cream

#### Egg on toast

Egg on buttered toast

**Add bacon \$1.50**

#### Toastie

Butter, house made jam, peanut butter or vegemite

#### Toastie

Honey leg ham, tasty cheese

#### Fettuccini pasta

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

#### Fish & chips

Beer battered fillets with tomato sauce, lemon

#### Chicken nuggets

Fries, tomato sauce

### Sweet treats...

**\$14.50**

#### Mixed Berry Cheesecake

Creamy baked cheesecake, fresh fruit topping

**\$11.00**

#### Lemon Tart

Lusciously lemon

**\$7.00**

#### Orange Clementine

Orange & almond flourless cake, white chocolate & orange glaze

#### Tiramisu

##### (Coffee flavoured Italian dessert)

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

**\$8.00**

#### Sticky Date Pudding

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

**\$8.00**

#### 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

**\$9.00**

#### Cinnamon Banana Bread

Warmed & served with drizzled maple syrup & cream

**\$11.00**

#### Slices

Vanilla, apple & raspberry crumble

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

Small

**\$12.50**

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

**Please check display cabinet for varieties**

**\$11.00**

### Beverages...

#### Coffee

**\$9.00**

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

**\$9.00**

Hot chocolate **\$5.00**  
Affogato **\$4.50**

**\$9.00**

#### Turmeric Latte

Soy (extra) **.50** Mug **\$5.50**  
**T2** **\$4.00**

**\$9.00**

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

#### Cold drinks

**\$9.00**

Soft drink - Coke, Diet Coke, Lemonade, Solo, Sunkist, Lemon & Lime or Orange & Mango mineral water & Passiona 375ml **\$3.90**

**\$9.00**

Soda Water, Tonic Water or Ginger Ale 300ml bottled water 600ml **\$3.90**

San Pellegrino mineral water 500ml **\$4.90**

1 Litre **\$7.90**

**\$8.00**

Lemon, Lime & Bitters **\$3.90**

Galvanina Organic Italian Sparkling 355ml **\$5.95**

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

**\$5.00**

Milkshake - chocolate, strawberry, vanilla, **\$5.50**

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

**\$7.00**

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

watermelon, pineapple, apple & orange

**\$5.00**

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

Apple cider (alcoholic) **\$6.50**

Kids- Pop tops **\$2.50**

#### Beers

**\$7.00**

Holgate 330ml **\$7.50**

(Macedon Pale, Norton Lager)

**\$6.00**

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**